

D13 | Croissant with Primamacina

INGREDIENTS

Infibra Primamacina Flour for Leavened Doughs	10 kg
Granulated sugar (11% of the flour weight)	1100 g
Fresh brewer's yeast (4% of the flour weight)	400 g
Eggs (9.4% of the flour weight)	940 g
Whole milk (48% of the flour weight)	4,8 l
Butter for the dough (2.75% of the flour weight)	275 g
Butter for lamination (50% of the flour weight)	5000 g
Salt (2% of the flour weight)	200 g



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DIRECTIONS

DOUGH:

Knead the flour, sugar, yeast, eggs, and milk on low speed until the dough is well developed (about 5 minutes, or 7 minutes with a diving arm mixer). Add the dough butter and salt, then knead for another 3 minutes on low speed and 5 minutes on medium speed. The final dough temperature should be around 25°C.

RESTING:

Transfer the dough to a container without greasing it, cover, and let rest at room temperature for 3 hours.

Enclosing, folding and shaping:

Roll out the dough with a dough sheeter to a thickness of 7 mm and enclose the butter. Give the dough three single folds ("letter folds"), resting it in the fridge at 4°C between each fold. After the final fold, roll out the dough again and cut into triangles weighing 70–80 grams each.

Shape the croissants and place them on baking trays lined with parchment paper. Let rise at room temperature for about 90 minutes.

BAKING:

Bake in a static oven without steam at 220°C for 24 minutes with the oven vent closed. Filling is recommended after baking.