

D53 | ITALIAN STYLE CROISSANT

INGREDIENTS

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|-------------------|--------|
| Sourdough starter | 750 g |
| Croissant Flour | 3000 g |
| Brewer's yeast | 150 g |
| Salt | 60 g |
| Sugar | 600 g |
| Butter | 600 g |
| Eggs | 1800 g |
| 1 grated orange | |
| 1 grated lemon | |
| 1 vanilla bean | |



LINEA PASTICCERIA
CROISSANT

DIRECTIONS

Knead all the ingredients, except for the butter and sugar, until the dough is smooth and homogeneous.

Add the butter and sugar, and finish kneading the dough. Let it rest in the refrigerator at 4°C for 12 hours.

For lamination, add 500 g of butter per 1 kg of flour, and perform two single (letter) folds.

Refrigerate for about 20 minutes, then perform one more single fold.

Rest again for 50 minutes (still at 4°C), then roll the dough out thin, cut, and shape into rolls.

Let proof for 6–7 hours at 26–27°C, then bake in a static oven at 180–200°C for about 16–18 minutes.