

D59 | CROISSANT WITH MIXED LEAVENING

INGREDIENTS

Sourdough starter	200 g
CROISSANT Flour	1000 g
Brewer's yeast	45 g
Salt	25 g
Sugar	130 g
Butter	170 g
Eggs	60 g
Milk	450 g
Vanilla pod	1
Butter for laminating	600 g



LINEA PASTICCERIA
CROISSANT

DIRECTIONS

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

Add the remaining butter and the sugar, and finish kneading.

Let the dough rest in the refrigerator at 4°C for 12 hours.

Lock in the butter using a simple fold, then perform one four-fold and one three-fold.

Refrigerate at 4°C for at least 30 minutes, roll out the dough to 6–8 mm thickness, cut and shape as desired.

Let rest for 3–4 hours at 26–28°C, then bake at 170–190°C for 16–18 minutes.