

Wholegrain Croissant with Apricot



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1. Dough

Exclusive flour (13,5% protein)	850 g	85%
Wholemeal wheat flour	150 g	15%
Water ±	450 g	45%
Salt	20 g	2%
Sugar	70 g	7%
Fresh Yeast	60 g	6%
Mimetic incorporation	50 g	5%
Softgrain Golden 6 CL	300 g	30%
Soft'r Alpaga CI Ng	10 g	1%
Intens Melting	5 g	0,5%
Mimetic 20 CL	480 g	48%

2. Filling

After cooling at ambient temperature, fill each croissant with 6-7g of **Vivafil Apricot 30% Sugar Reduced**.

Wear gloves and desinfect your hands when manipulating the baked products. As it is for Short shelf life it is crucial to avoid any contamination. After baking, cool down the products, fill them and pack them straight away using MAP packaging.



Method

Mixing spiral	3 min. at 1 st speed and then 6 min. at 2 nd speed.
Dough temperature	18°C
Cooling and lamination	Make flat and rectangular on a tray at 7mm and place in the freezer for 30 min. until you obtain the right consistency between your fat and your dough. Give two single folds (9 layers). Flatten down to 18mm then put in the fridge at 4°C for 30 min. or until obtaining the right consistency to do the final lamination.
Scale	35 g
Final lamination and make-up	Give a 3 rd single fold (27 layers). For 66 croissants of 35g, roll out your block until obtaining a block of 35 cm wide by 145 cm long. Cut triangles of 8,5cm bottom by 17 cm long. Roll into croissants then place on baguette trays.
Final fermentation	2 hours at 30°C, 85% R.H.
Decoration before baking	Glaze with Sunset Glaze CL Non-dairy
Oven temperature	230°C top, 230°C bottom
Baking time	9 min.

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