

Mimetic

# Croissant





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## Ingredients

Flour	1000 g
Water (±)	500 g
Yeast (fresh)	50 g
Salt	20 g
Sugar	100 g
Mimetic (in the dough)	50 g
S-500 Acti+	20 g
Mimetic (lamination)	500 g

*It is so easy to work with Mimetic. And my customers enjoy the great taste.*

Artisan Baker

## Working method

<b>Mixing Spiral</b>	4' slow and ± 4' fast.
<b>Dough Temperature</b>	21°C
<b>Process</b>	30' in freezer, then 2 single folds, then 30' in the freezer, then one single fold.
<b>Scale</b>	60 g
<b>Make Up</b>	Roll out 2,8 mm cut triangles from 11 cm base and 22 cm high. Roll up like croissant.
<b>Final Fermentation</b>	± 90' at 28°C 85% RH.
<b>Decoration Before Baking</b>	Glaze with Sunset Glaze.
<b>Oven Temperature °C</b>	210°C
<b>Baking Time</b>	± 18'