



MAKING CROISSANTS

USING PEPE SAYA BUTTERSHEET



CROISSANT

GROUP 1	%	gram
Flour	100	2000
Salt	3	60
Sugar	15	300
Dried Yeast	3	60
Vinegar	1	20
Butter	25	500
GROUP 2	%	gram
Water	20	400
Milk	20	400
GROUP 3	%	gram
Laminating Butter		
Butter	50	1000
27	37	1010
Unit Weight	120	4740
Yield	40	

Recipe works best in a room with ambient temperature of approximately 20°C.

By taking the internal temperature to 10°C before competing each fold during the lamination process in a room with an average ambient temperature of 20°C we did not exceed a dough temperature of 12°C during the laminating process.

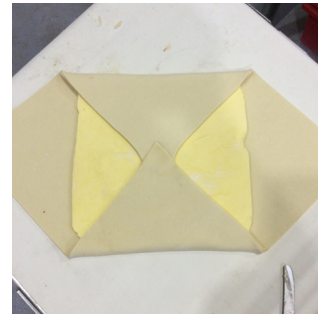
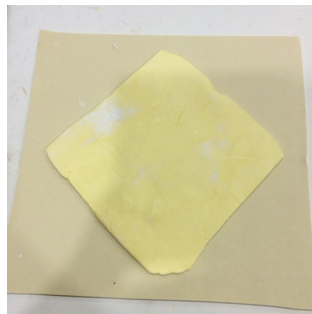
Dough did not exceed 12°C during each fold in the laminating process.

Dough did not receive its next fold during the laminating process until the internal temperature registered 10°C. This took 30 minutes in a cool room with an operating temperature of 2.8°C.

Testing occurred during winter months.

During summer ambient bakery temperature will increase so optimal operating temperature for dough during the laminating process should be decreased to compensate.

1. Add group 1 ingredients to mixing bowl and most of group 2 reserving a little to adjust hydration as necessary.

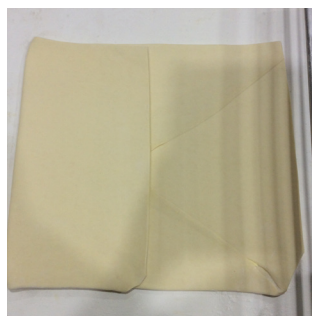
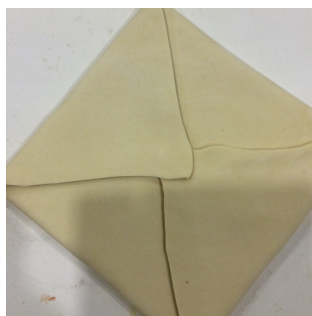


2. Mix 8min speed 1 to incorporate ingredients adjusting hydration to achieve a firm but playable dough.

3. Bulk ferment 1 hour.

4. Chill overnight.

5. Incorporate Group 3 using French envelop method.



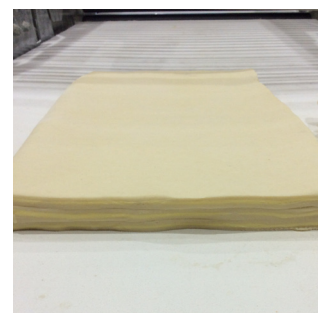
6. Give 1 half turn.

7. Chill 30 minutes.

8. Give 1 half turn.

9. Chill 30 minutes.

10. Sheet out to 3mm and make up croissant.



11. Egg wash using well whisked whole eggs.

12. Prove at 20°C with a relative humidity of 80% for 2.5 to 3 hours.

13. Egg wash again using the same mixture of whole eggs.

14. Bake in a Dec Oven at 200°C top heat with medium intensity 180°C bottom heat with low intensity and 15 seconds of steam for 24-26 minutes.



Pepe Saya Buttersheets available Australia wide.

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