

Croissant pdf

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the butter in your croissants will melt and ruin the layers. bake at 170 c° for 10 min, then continue. cut the croissant in a 5" x 12" triangle. when used with a sweet or savoury filling, it helps produce the most spectacular products in international bakery, making it one of the most. ingredients used for basic dough production are: flour, water, sugar, yeast, salt, eggs, additives and margarine for laminating. this is particularly helpful on colder days. the proofing temperature should never exceed the melting point of the roll- in fat. apply egg wash and then bake at 335° f for 18 minutes or until golden brown. roll into croissant shape. add all of the remaining ingredients into a bowl, and attach your dough hook to the stand mixer. then toss in thin slices of cold unsalted butter. place the mixer on low speed (speed 1 on your mixer) and mix for 8m. diaporama croissant - accueil

 Difficulté Facile

 Durée 567 heure(s)

 Catégories Vêtement & Accessoire, Décoration, Mobilier, Maison, Sport & Extérieur

 Coût 906 EUR (€)

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