

Supreme Croissant

Mauri Arctic Pastry (K), Mauripan Compressed Yeast (HS), Mauri Donut Coating



Ingredients:

	Percentage (%)	Weight (g)
Bread Flour	100.0	1000
Cold Water (soak with ice cube)	40.0	400
Mauripan High Sugar Compressed Yeast	4.5	45
Salt	1.8	18
Dough Fat	5.0	50
Sugar	14.0	14
Full Cream Milk Powder	4.0	40
Whole Egg	10.0	100
Mauri Arctic Pastry	1.0	10
Gluten	1.0	10

Layering Fat (Pastry Butter)	25.0	600
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Production Method:

1. Weigh up all the ingredients.
2. Mix all the dry ingredient and butter for 1 minute.
3. Add in water and eggs and mix for 1 minutes at slow speed and 10 minutes high speed until 80% developed at medium speed.
(Target dough temperature 18 - 20°C)
4. Roll the dough to degas using roller.
5. Rest the dough in blast freezer for around 15 minutes. If not to immediate laminate, keep in freezer to avoid dough fermentation.
6. Sheet the layering fat into thinner thickness and to form desired size.
7. Keep the layering fat in chiller to make sure the fat consistency is same as dough and to avoid the fat melting.
8. Go through sheeter until 6mm thickness.
First book fold with incorporating pastry margarine into the dough. Rest for 15 minutes in the blast freezer.
9. Go through sheeter until 8mm thickness.
10. First single fold. Rest for another 15 minutes in blast freezer.
11. Go through sheeter until 8mm thickness.
12. Second single fold. Rest for another 15 minutes in blast freezer.
13. Go through sheeter until 4mm thickness.
14. Ready to cut long strips and mold into circular shape.
15. Place into a round cake tin.
16. Proof at 30°C and RH 75% until 100% fully fermented.
17. Bake 205°C (Top) 185°C (Bottom) for 20 – 25 mins.
18. Remove and cool on the wire rack before serving with **Mauri Donut Coating**, any fillings or toppings you desired.
19. It's ready to be served.



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