

## Croissant (vegetarian)



## Ingredients

- 2,5kg croissant flour (high gluten)
- 1150g water
- 200g **FAMA Imperial margarine**
- 45g salt
- 250g cater sugar
- 150g yeast
- 400g **chocolate compound drops cocoa chips FAMA**
- 3g **FAMA vanillin**
- 1,4kg **FAMA Croissant A margarine**

## Directions

Put water, sugar and yeast in a jar for 10 minutes (in order to activate the yeast). Add all ingredients to the dough kneader; only add salt and cocoa chips at the very end. Then roll the dough into 4 balls (of approximately 2.1kg each), score the bread vertically and horizontally to create the shape of the cross, cover balls with a cling film and let them rest in the fridge for 30 minutes. Roll out each ball so that the dough has the shape of cross and put FAMA **Croissant A margarine** (700g) that

you have previously pressed to form squares, at their centers. Fold sides so that the dough envelops the margarine and perform a single turn. Cover with a cling film and let the dough rest in the fridge for 20 minutes. Then, perform another single turn, cover the dough again and let it rest for another 20 minutes. Perform a final single turn, let it rest for another 20 minutes and then re-roll until it becomes 5-6 mm thick. Cut the dough into shapes, as desired, and proof them at 30°C until they double their original size. Brush with egg and bake in a pre-heated hot air oven at 170°C for about 15-20 minutes.

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