



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Breads, Rolls & Pastry



OCCASION

Afternoon Tea, BBQ, Celebration,
Christmas, Easter, Festive,
Mother's Day, Summer



FINISHED PRODUCT

Croissant

CHIA SEED CROISSANT

INGREDIENTS

Group A1

Ingredient	KG
BAKELS CHIA SEED BREAD CONCENTRATE	0.500
Bread Flour	0.500
BAKELS INSTANT ACTIVE DRIED YEAST	0.013
BUTTA BUTTEROILS SUBSTITUTE	0.090
Water	0.580
Total Weight:	1.683

Group A2

Ingredient	KG
Butter Sheet	0.380
Total Weight:	0.380

METHOD

1. Mix all ingredients (A1) at low speed for 6 minutes then mix on high speed for 3 minutes.
2. Let dough rest in freezer for 60 minutes.
3. Lamination ingredient (A2) with dough (single fold x 3 times).
4. Keep the dough in the freezer for 60 minutes.
5. Shape sheet at 3.8mm thick and cut dough in 9cm x 21cm.
6. Proofing at 32°C for 100 – 110 minutes.

7. Bake deck oven at 200°C (top) 190°C (bottom) for 25 minutes with steam.

Cara-cara

1. Campurkan semua bahan (A1) pada kelajuan rendah selama 6 minit kemudian campurkan pada kelajuan tinggi selama 3 minit.
2. Biarkan doh berehat di dalam peti sejuk selama 60 minit.
3. Bahan laminasi (A2) dengan adunan (lipat tunggal x 3 kali).
4. Simpan doh di dalam peti sejuk selama 60 minit.
5. Helaian bentuk pada tebal 3.8mm dan potong doh dalam 9cm x 21cm.
6. Bukti pada suhu 32°C selama 100 – 110 minit.
7. Bakar ketuhar dek pada suhu 200 ° C (atas) 190 ° C (bawah) selama 25 minit dengan stim.