

# Golden Croissants

Technological Concentrate  
with sourdough

## Phil Golden Viennoiserie CRC®

N° 1246

Caramelized, with notes of butter  
and hazelnut

Application:  
Viennoiseries (French pastries)



### INGREDIENTS

Gruau flour: 6 kg

T55 or T65 flour: 3,85 kg

Phil Golden Viennoiserie CRC®: 0,15 kg

Sugar: 1,3 kg

Détrempe butter: 0,5 kg

Tourage butter: 4,5 kg

Yeast: 0,5 kg

Salt: 0,2 kg

Water: 4,7 to 5 L

### Method with 1,5% dosage

**Base temperature:** 50°C.

**Kneading:**

- First speed: 5 minutes.
- Second speed (using a mixer or spiral): 5-6 minutes.

**Dough temperature:** 16-18°C.

**First fermentation:** 30 minutes at room temperature, then at least 1 hour at 4°C.

**Tourage:** give the dough two folds, resting for 20 minutes at 4°C between each fold. Roll out the dough, cut into 60-65 g triangles and roll up the croissants.

**Final fermentation:** 2-3 hours at 26-28°C with 75% humidity.

**Baking:** brush with egg wash and bake for about 13-14 minutes at 150-170°C.

Indicative data. It depends on ingredients and equipment used.  
Please do not hesitate to contact one of our technicians for any adaptation.

*Philibert*  
SAVOURS

THE REFERENCE IN FRANCE  
SOURDOUGH SINCE 1984