

# Super Croissant

Technological Concentrate  
with sourdough



## Phil Super V Concentré

N° 1490

Application:

Frozen raw croissants or 'Freezer-to-Oven':  
stability and volume development after  
freezing



### INGREDIENTS

Gruau flour: 6 kg

T55 or T65 flour: 4 kg

Phil Super V Concentré: 0,05 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 0,5% 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 1h at 4°C.

**Tourage (laminating):** 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:** 2h-2h30 at 26-28°C with 75% humidity.

**Baking:** brush egg wash and bake 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