

Super V Pains au chocolat

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

Chocolate sticks: QS

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. Cut into 55-60 g rectangles, then roll with two chocolate sticks.

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