

# Durum Croissant

Dehydrated Sourdough  
Terre d'Arômes



## Durum Wheat CRC®

N° 1142

Floral, with notes of yogurt and citrus fruits

Other applications:  
Viennoiserie, vienna bread, baguette



## INGREDIENTS

T55 or T65 flour: 9,9 kg

Terre d'Arômes Durum Wheat CRC®: 0,1 kg

Sugar: 1,2 kg

Détrempe butter: 0,5 kg

Tourage (14°C) butter: 4 kg

Yeast: 0,5 kg

Salt: 0,2 kg

Water: 5,2 L

## Method with 1% 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 1h at 4°C.

**Lamination (Tourage):** give the dough 3 folds, resting 20 minutes at 4°C between each fold. Spread the dough, cut into 60-65 g triangles and roll up the croissants.

**Final fermentation:** place in a proofer for 14-16 hours at 4°C, then warm for 3-3h30 hours at 26-28°C, or proof directly for 2h30-3 hours at 26-28°C.

**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 FRENCH  
SOURDOUGH SINCE 1984