

Nutcroissant with Yeast

with Taragona 25%



RECIPE QUANTITY	40	Pieces	RECIPE NUMBER	GB60231
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Sweet yeast dough

1000 g milk 3.5%	35.27oz
150 g yeast	5.29oz
20 g liquid malt	0.71oz
140 g granulated sugar	4.94oz
40 g invert sugar	1.41oz
20 g vanilla sugar	0.71oz
5 g lemon zest (1 lemon = 5g)	0.18oz
100 g fresh eggs	3.53oz
40 g salt	1.41oz
2000 g pastry flour type 400	70.55oz
200 g butter	7.05oz

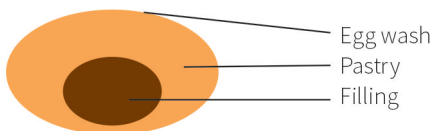
Disolve the yeast, malt, sugar and lemon in the very cold milk, add the cold eggs, sieved flour and salt, knead for 3 - 4 minutes in 1st gear, add cold butter cubes, then knead for 5 - 6 minutes in 2nd gear to form a elastic dough. Dough temperature approx. 24°C / 75.2°F, rest for 45 min.

Egg Wash

880 g past. liquid egg yolk	31.04oz
20 g granulated sugar	0.71oz
10 g salt	0.35oz
90 g water	3.17oz

Mix the ingredients.

Structure



Nutcroissant with Yeast

3715 g Sweet yeast dough	131.04oz
2000 g Tarragona 25%, Bakeable filling hazelnut	70.55oz
225 g Egg Wash	7.94oz

Finishing:

Roll out the dough to a thickness of 2.5 mm / 0.98 inches. Cut into triangles measuring 18 cm x 20 cm / 7.09 inches. Pipe 50 g / 1.76 oz of hazelnut filling with an 18 mm / 0.71 inches nozzle on the long side of each triangle. Fold the sides of the dough inwards and then roll up to form an even croissant shape. Then roll the croissants out to a length of 18 cm / 7.09 inches and place them slightly curved on a baking tray. Proof at 30°C / 86°F and 80% relative humidity for 45-60 minutes. When fully proofed, brush with egg wash and bake.

Baking temperature:

190°C / 374°F, oven, vent open

Baking time:

approx. 15-17 minutes

FELCHLIN PRODUCTS

KB31 Tarragona 25%, Bakeable filling hazelnut

Please note: Some products are not available in all markets