

Almond Croissant

with Felcopan 25%



RECIPE QUANTITY 20 Pieces

RECIPE NUMBER GB60232

Puff Pastry

760 g water	26.81oz
2000 g pastry flour type 400	70.55oz
50 g salt	1.76oz
40 g white wine vinegar	1.41oz
600 g butter	21.16oz
1000 g butter for laminating	35.27oz

Knead all the ingredients except for the laminating butter to obtain a dough, allow to rest for 6 hours. Depending on the usage, the dough needs 2 double folds and 1 single fold for more or 5 single folds for less leavening power.

Croustillant with flaked Almond

135 g flaked almonds	4.76oz
135 g granulated sugar	4.76oz
30 g past. liquid egg white	1.06oz

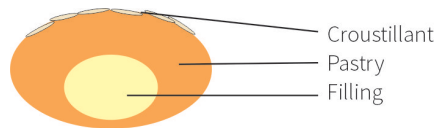
Mix the almonds and sugar evenly. Carefully mix in the egg whites and leave to stand briefly. Use immediately.

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



FELCHLIN PRODUCTS

KB11 Felcopan 25%, Bakeable filling almond

Please note: Some products are not available in all markets

Almond Croissant

1200 g Puff Pastry	42.33oz
1000 g Felcopan 25%, Bakeable filling almond	35.27oz
300 g Croustillant with flaked Almond	10.58oz
50 g Egg Wash	1.76oz

Finishing:

Roll out the puff pastry to a thickness of 2 mm / 0.079 inches. Cut into 18 cm x 18 cm / 7.09 inches x 7.09 inches triangles and pipe 50 g / 1.76 oz of Felcopan onto each one using an 18 mm / 0.71 inches nozzle. Roll loosely into a croissant shape, pressing down lightly, and put evenly 15 g / 0.53 oz of Croustillant. Press down lightly. Brush the ends of the puff pastry with egg wash and bake.

Baking temperature:

200°C / 392°F top heat, 190°C / 374°F bottom heat, oven, vent open

Baking time:

approx. 30 minutes