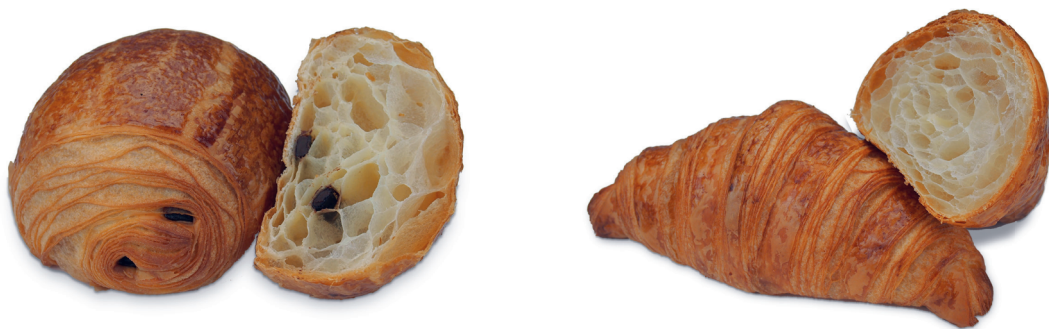


SPÉCIALE VIENNOISERIE

PREMIUM VIENNOISERIE FLOUR

T65 Wheat flour



PRODUCT ADVANTAGES

- > Concentrated know-how of Grands Moulins de Paris.
- > Can be used to make a wide range of products that require a tolerant flour : viennoiseries, tin loaves, ciabattas, doughnuts, brioches, buns...
- > Enable to obtain well-developed, well-shaped, melt-in-the-mouth, crusty products.
- > A source of protein.

SPÉCIALE VIENNOISERIE



1 000 g

Spéciale
Viennoiserie



550 g

Water



40 g

Fresh yeast
(divide by 2 when using dry yeast)

Croissant recipe



20 g

Salt



120 g

Sugar



30 g

Milk powder



500 g

Butter (for folding*)

Direct method

Bulk fermentation

Mixing



Slow speed: 5 mn
Fast speed: 6-8 mn



Slow speed: 5 mn
Fast speed: 14-16 mn



Final dough temperature:
24-25°C

1st fermentation

20-30 mn



10-20 mn

Cooling

30-40 mn
-18°C



4°C
Overnight

Folding (*with butter)

1 double fold, 1 single fold

Resting time

10-20 mn
-18°C



10-20 mn
-18°C

Dividing & shaping

Triangles - croissant shaping



Triangles - croissant shaping

Proving

1h45- 2h
25°C



1h45- 2h
25°C

Baking

Brush with egg
Convection oven: 170-180°C
Stone oven: 200-210°C



Brush with egg
Convection oven: 170-180°C
Stone oven: 200-210°C

When using butter, use a very cold dough (freezer)

Ingredients

Wheat flour - Wheat gluten.

Nutrition declaration

per 100 g of flour

Energy (kJ)	1 422
Energy (kcal)	335
Fat (g)	1,2
of which saturates (g)	0,2
Carbohydrate (g)	66,4
of which sugars (g)	0,7
Fibre (g)	4,0
Protein (g)	12,9

Contains negligible amounts of salt



TOGETHER FOR
TASTE