

CROISSANT DOUGH

FOR FREEZING

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A flakey croissant dough perfect for preshaping and freezing, then pulling out and baking, to help fit into a busy production schedule.

| Total dough weight | | 3.780 kg | Total fermented | | | Total fermented | | |
|-----------------------|---------------|-----------|-----------------|-----------|--------|-----------------|-------------|-----------|
| Total détrempe weight | | 3.000 kg | In poolish | | 19.99% | In levain | | 2.02% |
| Ingredients | TOTAL FORMULA | | POOLISH | | LEVAIN | | FINAL DOUGH | |
| | % | Kilograms | % | Kilograms | % | Kilograms | % | Kilograms |
| Bread flour* | 100.00 | 1.729 | 100.00 | 0.346 | 100.00 | 0.035 | 100.00 | 1.349 |
| Water | 39.82 | 0.689 | 100.00 | 0.346 | 100.00 | 0.035 | 22.83 | 0.308 |
| Whole milk | 18.27 | 0.316 | | | | | 23.42 | 0.316 |
| Salt | 2.02 | 0.035 | | | | | 2.59 | 0.035 |
| Instant yeast | 2.21 | 0.038 | 0.09 | 0.0003 | | | 2.82 | 0.038 |
| Sugar | 7.80 | 0.135 | | | | | 10.01 | 0.135 |
| Unsalted butter, cold | 3.18 | 0.055 | | | | | 4.08 | 0.055 |
| Starter | | 0.003 | | | 8.57 | 0.003 | | |
| Levain | | | | | | | 5.41 | 0.073 |
| Poolish | | | | | | | 51.30 | 0.692 |
| Totals | 173.31 | 3.000 | 200.09 | 0.692 | 208.57 | 0.073 | 222.46 | 3.00 |

Roll-in unsalted butter 26.00† 0.780

Egg wash As needed

As needed

*11%–12% protein

†Based on total détrempe weight

PROCESS – Croissant dough (for freezing)

| | | | |
|------------------------|---|---|--|
| Preferment Mix | Type of mixer 1 st speed | Levain By hand Until incorporation | Polish By hand Until incorporation |
| Ferment | Time/temperature | 12:00–16:00 at 75°F | 12:00–16:00 at 75°F |
| Final Dough Mix | Type of mixer Mix style 1 st speed 2 nd speed Dough temperature | Spiral Improved 0:05 30 sec –0:01 75°F | |
| Ferment | Time/temperature | 3:00 at 40°F | |
| Prep. Détrempe | Pre-shape | 24" x 12" | |
| Prep. Roll-In | Soften Pre-shape | Plasticize using any method 12" x 12" | |
| Laminate | Lock-in Fold Final rest time/temp. | Standard 3 single with 0:30–0:45 rest after 2 nd 0:30–0:45 at 40°F | |
| Makeup | Sheet Shape Freeze | As desired As desired Immediately | |
| Proof | Time/temperature Finish | 3:00 at 75°F Egg was, fill as desired | |
| Bake | Oven type Time/temperature | Convection 0:15–0:18 at 375°F | |

Process Notes

- Détrempe may be bulk retarded up to 16 hours.