

## *Italo's Recipe*

### *“Rustic Croissant”*

#### Ingredients :

Italobread	1600	Gr
Skimmed milk	400	Gr
Compressed fresh yeast	60	Gr
Eggs	300	Gr
Sugar	260	Gr
Soft Butter	140	Gr
- for the folds		
Margarine layering or	750	Gr
Butter for layering	600	Gr

#### Procedure:

Prepared a first dough with 600 gr. of Italobread and compressed fresh yeast shown, then place the mixture obtained in prover until it doubled in volume.

Once you doubled to add to the mixture the remaining Italobread, milk, sugar and half of the eggs, knead to a firm dough, add the remaining eggs at a time, for the last butter in flakes.

Place the dough in a refrigerator for 30 min., then browse it with 750 gr. margarine or with 600 gr. of butter.

Give three folds in three (for layering) with a break of routine, train and put in proofer at 26°c. for the time needed by calculating that the croissant ready for cooking must be at least doubled, a good part of development takes place in baking.

For information contact the technical service

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