

# Croissant/Pain au chocolat dough



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Milk or water	69	8,7
Water	86	10,9
Honey or inverted sugar	11	1,4
Sugar	37	4,7
Salt	7	0,9
Fresh yeast	13	1,6
Butter or margarine	17	2,1
T45 flour	172	21,7
T65 flour	172	21,7
<b>Yumgo <i>WHOLE POWDER</i></b>	<b>3</b>	<b>0,4</b>
<b>Water (to hydrate the powder)</b>	<b>14</b>	<b>1,8</b>
Extra dry butter or margarine	191	24,1
<b>Total</b>	<b>792</b>	<b>100,0</b>



## PROCESS

- Knead 8 min at low speed and 5 min at medium high speed until full gluten development.
- Rising : 40 min, punch down and store in the fridge.
- Folding : one double fold, one single fold.
- Shape and freeze.
- Proofing : 1h at 18°C, 2h15 at 26°C.
- Egg Wash and bake 16-18 min at 165°C.



## CONSEILS

- For a plant based egg wash, make a mixture of soy milk and sugar.

For your questions and projects, contact us at [innovation@yumgo.fr](mailto:innovation@yumgo.fr)

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