

qualité, efficacité, simplicité, elle a tout bon!



C'est Magnifique!



Excellence **Viennoiserie**

- ✓ Improver for laminated and non-laminated sweet doughs.
Croissant, Danish pastry, Brioche, Buns, etc.
- ✓ A unique improver for high fat and high sugar doughs.
- ✓ Strengthens Pasta sheets making the dough more robust and easy to handle.
- ✓ Improves biscuit doughs, especially laminated cracker varieties.
- ✓ Excellence for French style Viennoiserie.
- ✓ Helps maintain good shape, structure and consistency.
- ✓ Promotes good crust and colour.

ADVISED DOSAGES

TYPE OF DOUGH	PROCESS	DOSAGE FOR 1KG OF FLOUR
Puff pastry	Direct	5 to 7g
	Retarded dough	10 to 12g
Sugar dough	Direct	8 to 10g
	Retarded dough	10 to 12g

INSTRUCTIONS

Incorporate at the beginning of the mixing. Use in all sweet doughs for improved texture, structure., softness, colour and bite.

PACK SIZES

15kg

5kg

1kg





Butter Croissant

100g (24% butter)

For Flaky, Buttery Authentic French Croissant

RECIPE

Butter Croissant

Instructions:

1. Put all ingredients together using a spiral dough mixer. Mix on slow speed for 5 minutes then 12 minutes medium speed.
2. Rest the dough in chiller for 2 hours. Using all the butter for lamination, laminate, giving 1 full turn (Book Turn). Rest again in the chiller for a further 1 hour.
3. Laminate again with a further full (Book) turn and freeze for 5 hours.
4. Transfer to chiller and rest overnight.
5. Laminate again (1 full turn).
6. Sheet and shape the dough into croissant. Proof for approx. 90 minutes.
7. Bake at 175-180 C for approx. 25 minutes.

Glazed Brioche

80g

Sweet Soft Rich Butter Brioche



No. of portions 240

Weight / Batch 20kg

Weight / Portion 80g

Ingredients Qty (gms)

Soft Flour 5000

Bread Flour 5000

Full Cream Milk 2000

Frozen Egg 3500

Unsalted Butter 2500

La Parisienne Improver 80

Salt 280

Sugar 1150

Dry Yeast 220

RECIPE

Glazed Brioche

Instructions:

1. Mix all dry ingredients together using a spiral Dough mixer. Add all the liquid ingredients and mix for 2 minutes on slow speed.
2. Increase to medium speed and mix for 7 minutes.
3. Add the butter and mix for a further 7 minutes at high speed.
4. Rest overnight in the refrigerator. Scale into the required sized pieces, mould and proof for 70-90 minutes.
5. Bake at 190 C for approx. 20 minutes.