

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 pastry 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

15<sup>kg</sup>

5<sup>kg</sup>

1<sup>kg</sup>

AB | MAURI



## 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.