

**PROOFING
& BAKING**



Store in the freezer or proof immediately for 2 hours at 27°C.



Brush with a mixture of egg yolks, milk and cream.



Preheat the convection oven to 190°C. Bake the croissants at 170°C for approximately 17 minutes and the "pains au chocolat" for 18 minutes.



THE RIGHT BUTTER to meet your needs

All the recipes can be made with all our butter sheet. But each butter sheet has its own advantages!

Looking for
A NICE DAIRY TASTE?



DAIRY BUTTER
82% M.F.

Made with premium fresh cream

Looking for
SAVING TIME?



EXPRESS BUTTER
82% M.F.

Pre-laminated, ready to use, without tempering

Looking for
YIELD?



EXTRA BUTTER
82% M.F.

Extra easy to work with and a good yield

Looking for
CRISPY PRODUCTS
ALL DAY LONG?



EXTRA CONCENTRATED BUTTER
99,9% M.F.

For crispy, tasty puff pastries

Looking for
GOOD VALUE
FOR MONEY?



PATISY BLEND
78% M.F.
A good taste of butter with the convenience of a mix of vegetable fat and Corman butter



Find out all the tips on video!

More informations and recipes on www.corman.pro

@cormanprofessionnel Corman Professionnel

SAVENCIA F&D FOODSERVICE - RCS Versailles 389 330 739 - © Photos: CLEO Productions, Julie Coustarot (photographe) - Production: Kinta Smart Studio - July 2024



The Right Skills

— TUTORIAL —

YEASTED LAMINATED DOUGH

Croissants & pains au chocolat



Guaranteed success for the Chef



YEASTED LAMINATED DOUGH

Croissants & pains au chocolat



Find out all the tips on video!

INGREDIENTS

- 960 g T55 flour
- 960 g T45 flour
- 35 g salt
- 230 g sugar
- 75 g yeast
- 190 g **Corman Traditional Butter**
- 990 g milk
- 1 kg **Corman Dairy Butter Sheet 82% M.F.** (see all the turning butters at the back)



DÉTREMPE



Combine the flour, salt, sugar, butter, yeast, and milk in the bowl of a stand mixer.



Knead on speed 1 for 5 minutes, then on speed 2 for 8 minutes.



Check the temperature of the dough, which should be between 24 and 25°C.



Check the gluten network.



Shape the détrempe into a ball and let rise for one hour.



Punch down, roll into a rectangle, and refrigerate overnight.

LAMINATING



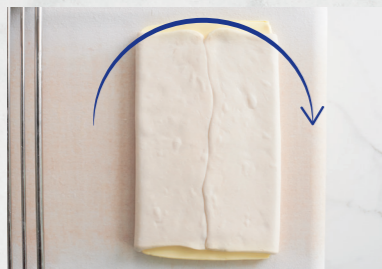
Remove the butter sheet from the refrigerator 15 minutes before using.



Lightly flour before laminating. The firm yet pliable texture of Corman butter facilitates lamination.



Fold the détrempe over the butter letting it protrude 0.5 to 1 cm so the butter is distributed evenly.



Make an incision on each side and give the dough a quarter turn.



Roll.



Give the dough a double turn by folding the ends towards the center.

LAMINATING



Fold the whole in half to finish the double turn. Give the dough another quarter turn.



Make another incision and roll.



Give the dough a single turn by folding it in three.



Let rest at 4°C for 30 minutes. Give the dough another quarter turn.



Make another incision.



Place a second rolled-out piece of détrempe on top of the folded dough and press together.



Turn the dough parcel over then roll to a thickness of 3 mm.

CUTTING & SHAPING



Cut the edges of the dough to have regular products.



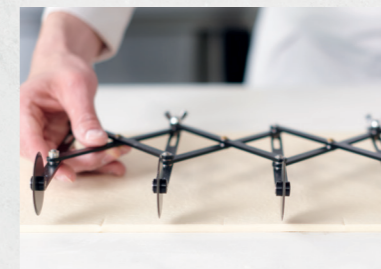
To make croissants, cut the dough into triangle measuring 30 cm long by 9 cm wide.



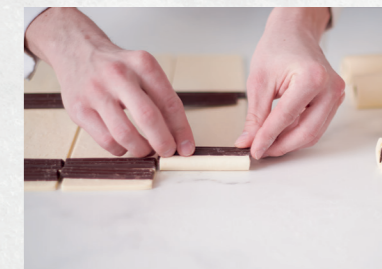
Roll up the triangles starting from the base.



Lightly press the tip of the triangle to close the croissants.



To make "pains au chocolat", cut the dough into 18 cm wide strips and then into 8.5 cm rectangles.



Roll the dough up around two sticks of chocolate, ensuring that the seam is underneath.