



## Tradizy Durum Croissant

### FORMULA

	Dough	%
Flour	1000 g	100 %
Tradizy durum	40 g	4 %
Sugar	120 g	12 %
Butter	70 g	7 %
Salt	22 g	2.2 %
Fresh yeast Hironnelle	25 g	2,5 %
Water	250 g	25 %
Ice	250 g	25 %
<b>Total</b>	<b>1777 g</b>	
<b>Butter for sheeting</b>	<b>500 g</b>	<b>28,14 %</b>
<b>Total butter in recipe</b>	<b>570 g</b>	<b>32,08 %</b>

### PROCESS

- Mixing**  
5 at 1st speed  
8 at 2nd speed
- Resting**  
1 hour at 4°C
- Sheeting**  
1 double +  
1 single
- shaping**  
Croissant
- Proofing**  
At 28 °C at 78%  
of humidity for  
2h30
- Egg wash**  
Bakeshine
- Baking**  
In a convection  
oven at 170°  
for 22min

## Tradizy Mini Sandwich

### FORMULA

	Dough	%
Flour	1000 g	100 %
Tradizy durum	40 g	4 %
Salt	20 g	2 %
Water ( 2C)	580 g	58 %
<b>Total</b>	<b>1640 g</b>	

### PROCESS

- Mixing**  
4 at 1st speed  
8 at 2nd speed
- Resting**  
15 minutes
- Shaping**  
Mini baguette  
of 150g
- Baking**  
In a deck oven  
at 250° for  
15min
- Proofing**  
At 28 °C at 78  
% of humidity  
for 2h30



For more recipes and technical assistance please contact our Baking Center Manager





## Tradizy English Muffins

### FORMULA

	Dough	%
Flour	1000 g	100 %
Tradizy durum	40 g	4 %
Honey	10 g	1 %
Unsalted butter	50 g	5 %
Milk	580 g	58 %
Salt	18 g	1,80 %
<b>Total</b>	<b>1698 g</b>	

### PROCESS

- Mixing**  
5 at 1st speed  
6 at 2nd speed
- Dough temperature**  
23°C
- Dividing**  
800 g
- Bulk fermentation**  
15 mins
- Proofing**  
At 28°C at 75 % of humidity for 90 mins
- Shaping**  
Muffin
- Semolina**  
.....
- Baking**  
15 minutes at 250 °C in a deck oven

## Tradizy Durum Ciabatta



### FORMULA

	Dough	%
Flour	1000 g	100 %
Tradizy durum	40 g	4 %
Salt	23 g	2 %
Olive oil	40 g	4 %
Water (2C) Start mixing with 65%	800 g	80 %
<b>Total</b>	<b>1903 g</b>	

### PROCESS

- Mixing**  
4 at 1st speed  
12 at 2nd speed
- Resting**  
4 hours
- Shaping**  
Ciabatta
- Proofing**  
20 minutes at Ambient
- Baking**  
In a Deck oven at 250 °C



For more recipes and technical assistance please contact our Baking Center Manager

