

Croissant with nut-filling

Danish dough:

ingredients	amount
wheat flour, type 550	3500 g
Westfalia Backstabil Pro	600 g
yeast	250 g
wholemilk powder	140 g
salt	50 g
egg	350 g
water, cold	1450 g
amount	6340 g
Westfalia Melange Platte	2000 g

method:

knead the danish dough 2 minutes by slow and 4 minutes by fast in a kneading machine. Laminare **2kg Westfalia Melange Platte** with 3 single folds.

ingredients nut-filling	amount
nuts, grounded	0,600 kg
Nüsse, planed	0,200 kg
Nüsse, chopped	0,200 kg
	} roasted
WESTFALIA Back Melange	0,300 kg
sugar	0,600 kg
milk	0,600 kg
egg	0,250 kg
sweet crumb	0,300 kg
cinnamon	0,010 kg
salt	0,010 kg
amount	3,070 kg

method:

bring the milk, margarine, sugar and salt to boil. Stir the nuts, sweet crumbs and the cinnamon and boil this mixture for a short time. Mix the egg into the cold nut-filling.

method: Croissant with nut-filling:

Roll the dough to a thickness of 3,5 mm and a length of 50 cm.

Cut triangles of 11 cm width and 25 cm length, brush them with water and fill with the nut-filling by using a piping bag.

Roll the dough-pieces to Croissants, brush them with egg and spread the surface with a mixture of **250 g Westfalia Bienenstich Fix, 250g chopped nuts and 250 g grounded nuts.**

Place the croissants on prepared baking sheets and keep them in the proofer until $\frac{3}{4}$ proofed and bake with a little steam.

Garnish the baked croissants with **Westfalia Super Schnee.**

baking temperature: 190°C circulating air oven

baking time 16-18 minutes

