

Croissants

Ingredient	Control		WPC 34		Permeate	
	U.S.	Metric	U.S.	Metric	U.S.	Metric
All purpose flour	1 lb	454 g	1 lb	454 g	1 lb	454 g
Fast-rising yeast	¼ oz	8 g	¼ oz	8 g	¼ oz	8 g
Salt	1/3 oz	10 g	1/3 oz	10 g	1/3 oz	10 g
Nonfat Dry Milk (NDM)	1 oz	30 g	-	-	1 oz	30 g
WPC 34	-	-	1 oz	30 g	-	-
Sugar	1 oz	30 g	1 oz	30 g	-	-
Permeate	-	-	-	-	1 oz	30 g
Ice-water (approximately)	10 oz	300 g	10 oz	300 g	10 oz	300 g
Unsalted butter, softened slightly	11 oz	320 g	11 oz	320 g	11 oz	320 g
Egg for eggwash	1 egg	1 egg	1 egg	1 egg	1 egg	1 egg

Preparation:

1. Combine all dry ingredients in a mixer bowl.
2. Add water and mix until dough is smooth and soft.
3. Cover and chill for approximately 60 minutes.
4. Pound butter to soften sufficiently
5. Roll out dough into rectangle and lock in butter.
6. Give 3-4 turns, allowing 15 minutes resting period between turns.
7. Roll into rectangle 16 inches (40 cm) wide and 1/8 inch (3 mm) thick.
8. Cut into triangles, eggwash both edges, and roll up. Turn into croissants.
9. Proof at 85°F (30°C), 85% RH for approximately 30 minutes—until puffed and light.
10. Brush with eggwash and bake in 400°F (205°C) oven.

Yield: 1 dozen, 3oz (85g) croissants

Type of substitution	NDM	Sugar	Savings
WPC 34 for NDM	30g WPC 34 for 30g NDM		8 ¢ per recipe
Permeate for sugar		30g permeate for 30g sugar	No savings but richer color and textural differences.