

Flour for desserts, pastries, baked goods and special breads

GRU AU ROUGE

VIENNOISERIE FLOUR

T45 Wheat flour



— PRODUCT ADVANTAGES —

› Hard wheat flour for the traditional production of pastries.

- Perfect for the preparation of recipes rich in butter, eggs and sugar.
- Allows a good hydration level and a good tolerance.
- May be frozen.

simplifiez votre quotidien

Moul-Bie



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Croissant recipe

						
1 000 g	550 g	40 g	20 g	120 g	30 g	500 g
Gruau rouge	Water	Fresh yeast (divide by 2 when using dry yeast)	Salt	Sugar	Milk powder	Butter (for folding*)

Direct method

Bulk fermentation

Mixing



Slow speed: 5 mn
Fast speed: 6-8 mn



Slow speed: 5 mn
Fast speed: 14-16 mn



Final dough temperature:
24-25°C

1st fermentation

30-40 mn



20-30 mn

Cooling

30-40 mn
-18°C



4°C
Overnight

Folding (*with butter)

1 double fold, 1 single fold

Resting time

20-30 mn
-18°C



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Dividing & shaping

Triangles - croissant shaping



Triangles - croissant shaping

Proving

1h45- 2h
25°C



1h45- 2h
25°C

Baking

Brush with egg
Convection oven: 170-180°C
Stone oven: 200-210°C



Brush with egg
Convection oven: 170-180°C
Stone oven: 200-210°C

When using butter, use a very cold dough (freezer)

Ingredients

Wheat flour - Wheat gluten.

Nutrition declaration

per 100 g of flour

Energy (kJ)	1 422
Energy (kcal)	335
Fat (g)	1,2
of which saturates (g)	0,2
Carbohydrate (g)	66,4
of which sugars (g)	0,7
Fibre (g)	4,0
Protein (g)	12,9

Contains negligible amounts of salt



TOGETHER FOR
TASTE