

Recipe

Strawberry



Associated trend: Taste

Taste has become the most important factor for consumers when buying bakery, patisserie and chocolate and texture is a key component. They like traditional and exotic flavours that contribute to their tasting experience. This indulgent strawberry-like croissant offers a melting feeling, using Mimetic instead of butter.

TASTE

Trend



VIEW THE VIDEO OF THIS RECIPE:
tastetomorrow.com/strawberry

INGREDIENTS

Total flour weight	100%
Duo Flour	100%
Water +/-	44%
Salt	2%
Sugar	8%
Fresh Yeast	5%
<i>Patisfrance Decofondant*</i>	90%
<i>Puratos Topfil Finest Strawberry*</i>	90%
<i>Carat Coverlux White*</i>	90%
Red colorant	0,2%
<i>Sapores Carmen*</i>	5%
<i>Mimetic Incorporation*</i>	5%
<i>S500 CL*</i>	1,5%
<i>Mimetic 20*</i>	50%
<i>Sunset Glaze*</i>	Q.S.

Filling

Topfil Finest strawberry (mixed to make it more fluid).

Bicolor

Red: Take out 425 g of dough and mix with 2 g red colorant.

WORKING METHOD

Mixing Spiral

4 min. slow speed / 4' Fast speed

Dough Temperature

18°C

Freezing

30 min. at -20°C

Lamination

4 x 4

Cooling

30 min. at 4°C

Make Up

- Place the colored dough on top then roll out at 2,7 mm.
- Cut triangles of 25x9 cm then cut in half.

Final Fermentation

120 min. at 28°C / 85%

Before baking

Brush with Sunset Glaze

Oven temperature

210°C in deck oven with initial steam

Baking Time

17 min. on hamburger trays

Decoration

- After baking glaze with syrup.
- Pipe some Strawberry coulis inside and dip the side in white chocolate.
- Decorate with green leaf of sugar and a little bit of icing sugar.



Mimetic

Mimetic brings the typical experience of French Viennoiserie. It provides the sensation of butter in end products along with margarine's workability.