

Baking advice NOT RISEN:

For a maximum result it is important to completely fill the baking tray with the same pastry and to follow the guidelines below.

The numbers for a full baking tray are listed for each reference on the attached list.

PUFF PASTRY:

* Defrost for at least 90 min

Defrosting can be done in a controlled fermation unit or on a baking cart covered with plastic foil

* Rise about 1h15min at 28 degrees (max 30°) with 78% moisture.

Do not let them rise too far, so bake in ‘green’ with the exception of butter roll with raisins.

Then insert immediately. This is important for a good crespness and shine. (don’t let it get crusty)

* Preheat the oven to 220°   
  Then bake of at 220° for 14min.

FIRST 7 MIN WITH STEAM! Then open the vapor key fort he last 7 min.

Baking advice RISEN

READY TO BAKE:

* Defrost for minimum 20 min.
* Bake for 21 min in a preheated oven  
  the first 14 min at 165°  
  the last 7 min at 200°

|  |  |  |
| --- | --- | --- |
|  | **CRU products (not risen)** | **Number on baking plate** |
| **001** | **CRU Buttercroissant** | **15** |
|  |  |  |
| **003** | **CRU Butterchocolate** | **15** |
| **004** | **CRU Butterchocolate with custard** | **12** |
|  |  |  |
| **012** | **CRU Butterrol without raisins** | **15** |
| **011** | **CRU Butterrol with raisins** | **15** |
|  |  |  |
| **005** | **CRU Raisin whirl** | **12** |
| **007** | **CRU Suisse longue with raisins** | **16** |
| **008** | **CRU Suisse longue with frangipan** | **16** |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  | **READY TO BAKE products** | **Number on baking plate** |
|  | **PREP Buttercroissant** | **15** |
|  |  |  |
|  | **PREP Butterchocolate** | **15** |
|  | **PREP Butterchocolate with custard** | **15** |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  | **PREP Raisin whirl** | **12** |
|  | **PREP Suisse longue with raisins** | **16** |
|  | **PREP Suisse longue with frangipan** | **16** |
|  | **PREP Suisse longue with cinnamon** | **16** |
|  | **PREP Suisse longue with custard  and chocolate** | **16** |
|  |  |  |
|  | **PREP Maple pecan 98g** |  |
|  |  |  |
|  | **PREP MINI-Maple pecan** |  |
|  | **PREP MINI-Butterchocolate** | **4x7** |
|  | **PREP MINI-Buttercroissant** | **4x8** |
|  | **PREP MINI-Suisse longue custard** | **4x8** |
|  | **PREP MINI-Raisin swirl** | **4x7** |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |