

BAKING INSTRUCTIONS

For General Information: 800-585-3243 • 323-888-2929 • Fax: 323-888-2936 • www.lechefbakery.com

Croissant



Thaw

Croissants at room temperature (approx. 70° F) for approx. 30 minutes.



Proofing

- (A) **Room Temperature:** (approx. 70°F): Place Croissants on lined baking pan, cover with plastic wrap and let proof for approx. 6 to 7 hours.
(B) **Proofer:** Place Croissants on lined baking pan, put into proofer with temperature at 90°F to 95°F and humidity at 80% for approx. 2 to 2½ hours.

(* Proofed Croissants will be at least 2 times larger than the frozen size.)



Egg Wash

- 3.1 Thoroughly mix egg yolks and egg whites together.
3.2 Pour egg mixture into a spray bottle.
3.3 Spray egg wash lightly over the surface of proofed Croissants.



Bake

Size	Convventional	Convection
1.3 oz	350°F 15-17 min.	325°F 15-17 min.
2.5 ~ 4.25 oz	350°F 17-19 min.	325°F 17-19 min.
4.5 oz	350°F 18-19 min.	325°F 18-19 min.

(* All proofing and baking times/ temperatures may vary slightly depending on size of the oven, weather, product variations, etc.)

Additional Baking Tips

- All proofing and baking times / temperatures may vary slightly, depending on the size of the oven, weather, product variation, etc.
- To prevent dryness, spray the dough with water before proofing / baking. If using a proofer, you may need to increase the humidity level.
- Please keep dough completely covered while being stored in the freezer or refrigerator.
- Thawing and refreezing may cause poor product performance.
- When using a convection oven, rotate baking pans to achieve uniformity.

Danish



Thaw

Danish at room temperature (approx. 70°F) for approx. 30 minutes.



Proofing

- (A) **Room Temperature:** (approx. 70°F): Place Danish on a lined baking pan, cover with plastic wrap, and let proof for approx. 3 to 4 hours.
(B) **Proofer:** Place Danish on a lined baking pan, put into proofer with temperature at 90°F to 95°F and humidity at 80% for approx. 1 to 1½ hours.

(* Proofed Danish will be at least 2 times larger than the frozen size.)

Filling (optional): Place your choice of filling in the center of each Danish.



Egg Wash

- 3.1 Thoroughly mix egg yolks and egg whites together.
3.2 Pour egg mixture into a spray bottle.
3.3 Spray egg wash lightly over the surface of proofed Danish.

(Attention: Bear Claws topped with almond slices should be egg washed BEFORE baking.)



Bake

Convventional	Convection
350°F 14-17 min.	325°F 14-17 min.

(* Suggestion: Glaze baked Danish and decorate with powdered sugar icing.)



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