

<b>No.1 Sourdough Croissants (20% Flour in the Sourdough)</b>				
<b>STAGE 1</b> ▶ Starter ◀	%		Wt.	<b>CONDITIONS &amp; notes</b>
	16.51		6g	Temp = 20°C
High Protein (HP) flour	100		33g	Time = 6hrs
Water	55		18g	DY = 155
Diastatic malt flour	.25		(pinch) 1g	Allow to ferment covered
total	1.5525		<b>52g</b>	
<b>STAGE 2</b>	%		Wt.	<b>CONDITIONS &amp; notes</b>
<b>Stage 1</b>			<b>52g</b>	Temp = 20°C
HP flour	100		167g	Time = 6hrs
Water	55		92g	DY = 155
Diastatic malt flour	.25		(pinch) 1g	Allow to ferment covered
total	1.5525		<b>312g</b>	
<b>FINAL CROISSANT DOUGH</b>	<b>Base %</b>	<b>Base wt.</b>	<b>Actual</b>	RWT = 2°C
<b>Sourdough Stage 2</b>			<b>312g</b>	Temp = 15°C
HP Flour	100	1000g	800g	MT = 3/3
Water +/-	47	470g	360g	DY = 147
Salt	1.5	15g	15g	Fermentation time = overnight in the fridge
Sugar	8	80g	80g	Mix all ingredients together until a smooth dough is formed. Do not develop at this stage. Development will occur during fermentation and lamination.
Diastatic malt flour	.2	2g	-	
Butter	7	70g	70g	
Total	1.637	1637g	1637g	
<b>Unsalted Butter</b>				Laminating butter quantity based on the final dough total
Laminating	<b>40%</b>		<b>655g</b>	2 half turns 1 Book Turn

▶ NOTE ◀ starter is not included in the calculation as it's removed at the time of incorporating into the final dough.  
It is used to start the next batch of sourdough when required.