



Gourmand
Take & bake

Filled Multigrain Croissants

Multigrain | Apricot | Blueberry

Marvelous multigrain croissants with a dough of linseeds, sunflower seeds, spelt flour and rye flour, and thoroughly filled with a rich and fruity apricot paste or blueberry paste.

The difference in topping makes it easy to distinguish the one product from the other.

This well-balanced croissants delivers an outstanding contribution to a healthy start of your day!








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1 THAW & BAKE 2 FREEZER TO OVEN

Baking tips

- 1. Make sure the oven is properly preheated. During preheating, set the oven 25°C/ 77°F higher than the specified baking temperature, because the temperature drops when opening the oven.
- 2. Always leave enough space between the products and use parchment paper to ensure the products easily come off the baking plate.
- 3. If the products appear to be baking too dark or are not dark enough while following the baking guidelines, please adjust the oven temperature or baking time accordingly.
- 4. To have a crispier and puffier crust, add steam at the beginning of the baking process. Allow the steam to escape 5 minutes before the end of the baking time.
- 5. Before serving, leave the products on the tray to cool after baking. Once cooled, add your own twist by using toppings on the products.

PRODUCT	CODE					FAT TYPE
Multigrain Croissant Apricot 85 g	1367.5085	60 (2 x 30)	1 30 min	20-22 min / 180°C	<input type="radio"/>	SuperBlend
			2 	20-25 min / 165°C	<input type="radio"/>	
Multigrain Croissant Blueberry 85g	1417.5085	60 (2 x 30)	1 30 min	20-22 min / 180°C	<input type="radio"/>	SuperBlend
			2 	20-25 min / 165°C	<input type="radio"/>	



Quantity per case



Thaw



Bake



Steam

