

Il Buco Pastry Baking Procedure

To bake snails and croissants it is the same process.

- 1) In the evening, place frozen croissants and snails on a baking plate, on baking paper. (For snail the best is to also put them into a stainless steel ring.)
- 2) Place the plates in a cold oven and close it, to let them raise overnight
- 3) In the morning, take the pastries out of the oven.
- 4) Pre-heat your oven at 220C with the fan on
- 5) Brush the pastries.
Use egg yoke only, or egg yoke and cream, or whole eggs. Just make some tests and see what you prefer.
Here at the bakery we use 1/3 egg yoke with 2/3 cream.
- 6) Place the pastries in the oven and adjust the temperature to 185deg. Set the time to 15 min to start with and extend of few minutes if necessary. (All ovens are different!!)
Try to avoid opening the oven door during the baking, it will make the croissants fall down if they are not baked enough.
- 7) Let them cool down after baking on their plate

To help, here are few advices to know if your croissants are ready to be baked.

Before baking:

- Size should be almost double
- When touching (delicately) with finger, it should feel tense and not too firm (like an under inflated kid balloon)

After baking, you will see if the croissant was:

- Under raised if it loses a lot of butter while baking, and the croissant will be small and feels heavy.
- Over raised if the layers are broken and the croissant comes out rather flat from the oven.

I hope these guidelines will help you.

Let us know if you have any questions.

Few adjustments can be necessary, (rising and baking time).

Let us know how it goes and we will give you suggestions if needed.