

GUIDE FOR LAMINATING CROISSANTS WITH TOURLAMI



When it comes to Tourlami Premium and Tourlami All Purpose, the most important thing to remember is that you need to use the butters at room temperature: 60°F-70°F is what we aim for in all applications.

BUTTER BLOCKS

When it comes to tempering the butter, especially for laminated doughs, we try to leave the butter out at least overnight, because we are looking for the butter block to be around 70°F-72°F when locking it. If leaving the butter out for that long of a period is not an option, put all the butter you need for the day (that is cool, but not cold- around 50°F) in a mixer with the dough hook and work the butter to build plasticity. Just make sure you scrape the bowl every so often. However, we prefer allowing the butter to temper, and then rolling out on the sheeter. We make the butter blocks the day we need them and don't put them back into the fridge once they have been made- again, the warmer the better!

LOCKING IN

When locking in croissants, make sure the dough temperature is warm, around 50°F (this holds true when making any laminated dough with Tourlami). We mix the croissant dough the night before, portion, and bulk ferment in the refrigerator overnight. Once ready to lock in, let the dough temper slightly before adding the butter block. We fully enclose the butter block in dough since the butter will be on the softer side. This helps to keep your sheeter clean, and avoid having butter pop out.

We then do all of our folds back-to-back (we do 3 single folds). Again, we are trying to avoid getting the butter cold, so doing all the folds back to back allows us to fully take advantage of the warmer temperatures. What this means is that you will, more likely than not, need to reduce your initial mix time for your dough, as you will be developing the gluten during the lamination process. After we have done our folds, we let the paton rest for at least 30 minutes in the refrigerator. If the dough feels a little puffy, you can pop the paton into the freezer for a few minutes - but only a few minutes! You don't want the butter to get too cold.

SHEETING

After the paton has rested, you can sheet, cut, and shape the croissants. If you stretch your croissants when shaping, it is recommended to shape right after cutting. If you cut large triangles and do not stretch the dough, you can put the triangles in the fridge for about 30 minutes before shaping. But again, this is recommended only if you do not stretch your croissants when shaping. Once the croissants are shaped (or any product for that matter), you can store them in the freezer until ready to proof and bake.

PROOFING

You will need to proof your croissants at a slightly lower temperature: 74°F-76°F. This is because coconut oil has a melting point of 73°F-75°F, so if you proof at too high of a temperature, the coconut oil will melt out.

TROUBLESHOOTING

1/ Butter breaking: If you notice small cracks in your butter block, do not worry, everything will be ok! Since cocoa butter is a more brittle fat than dairy-based butter, you might see some small cracks in the butter, but we have found that minimal breakage is totally fine and won't impact the overall look and lamination. The butter is very forgiving. However, if it looks like a mosaic, the butter was too cold, and will negatively impact your end result.

2/ Small Croissants: Three things might be happening. The first is that you might not have enough hydration in your recipe. The second is that you just might need to make a larger sized croissant. The third is that plant-based products (at least what we have seen so far in our ovens) need to bake at a lower temperature, for longer.

3/ Greasy Croissants: This one is relatively straight forward. If your croissant (or any other product you work with) is too greasy, lower the amount of butter in the recipe. For our dairy-based croissants we take 33% of our dough weight to make our butter block. With Tourlami Premium we have gone down to 31% of our dough weight.

If you have any more questions about the butters, our [website](#) and [instagram](#) page are great resources, as well as our [recipes](#) page for you to look through. We are constantly adding new recipes, and tips on how to use the butters. Thank you again for taking the time to learn more about our butters! Looking forward to seeing all of the amazing things that you will make.