

Rogale Poznańskie

INGREDIENTS

CAKE (28 PORTIONS)

250 g	BUN 25% ALFAPRO	1000 g	WHEAT FLOUR TYPE 500
140 g	MARGARIN SOLIS 82% ALFAPRO	250 g	EGG MASS
50 g	BAKING YEAST ALFAPRO	150 g	SUGAR CRYSTAL
400 g	UHT MILK 3. 2%	300 g	MARGARINE PUFF PASTRY ESPERTO ALFAPRO

POPPY MASS

1000 g	WET POPPY MASS OF WHITE POPPY ALFAPRO OR WHITE POPPY 750g + WATER 350g	100 g	RAISINS
100 g	CANDIED ORANGE PEEL ALFAPRO	100 g	ARCHAID NUTS FINELY CHOPPED 1/3
50 g	WALNUTS	250 g	BISCUIT CRUMBS
150 g	WATER FOR SOAKING CRUMBS	100 g	MARGARIN SOLIS 82% ALFAPRO
at discretion	AROMA ORANGE ALFAPRO		

DECORATION

500 g	WATER POMADE ALFAPRO	50 g	ARCHAID NUTS FINELY CHOPPED 1/3
30 g	WALNUTS		



A METHOD OF PREPARING

1

Mix all the ingredients for the dough for about 3 minutes at slow speed, and then for about 8 minutes at medium speed.

2

The dough should move away from the boiler and have a rigid structure. The finished dough is left in the cold room for about 30 minutes. After resting, the dough is ready to roll.



4

Place 1/3 of the dough not covered with fat on half of the fat and cover with the rest of the coast with fat. When folded in this way, we get two parts of fat.

6

Leave to rest for about 20 minutes. Roll the dough again into a rectangle and fold into four to obtain 24 layers of fat. Rolling and folding the dough with fat gives us the flaking of the baked product and its unusual crispness.

8

We combine all the ingredients for the poppy mass. On the triangles we sprinkle the poppy mass of white poppy (L-shaped). The mass should be by weight more than the dough.

3

From the dough we roll a rectangle about 5 millimeters thick. On 2/3 of the surface of the rolled-out dough, apply the previously rolled-out Esperto margarine.

5

Rotate by 90 degrees and roll to a thickness of about 7mm. Let's make it three. This way we get 6 layers of fat.

7

Roll out the dough to a thickness of about 4 mm and cut out triangles with sides of about 10-15 cm.

9

Put the ends of the triangles on the poppycake mass and cut in the middle, expand and roll in the shape of a horseshoe so that the filling is arranged parallel on both sides of the croissant. We do not subject rolled croissants to the process of overgrowth (fermentation) because they will lose leafing.

11

Still warm croissants grease with pomade and sprinkle with chopped peanuts and walnuts.

Bon appétit!

Smacznego

