

Croissant - Re heat

Cuisine: **French**
Food category: **Pastry**



Author: **Phil Smith**
Company: **Retigo**



Program steps

1

 Combination

 85 %

 Termination by time

 00:04
hh:mm

 200 °C

 100 %



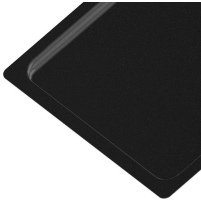
Ingredients - number of portions - 4		
Name	Value	Unit
Cooked Croissant - Re-gen	4	pcs

Nutrition and allergens	
Allergens: Dairy, Eggs, Gluten	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

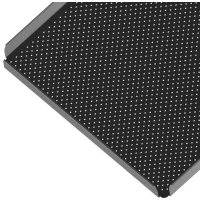
Directions

Pre-heat the oven as required, then place the pastries into the oven and allow to heat up in with the correct time.

Recommended accessories



Vision Bake



Perforated aluminium sheet, teflon coated



Stainless wire shelving