

# Croissant - Re heat

Cuisine: **French**

Food category: **Pastry**



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Company: **Retigo**

## Program steps

1 Combination 85 % Termination by time 00:04 200 100

hh:mm °C %

## Ingredients - number of portions - 4

Name	Value	Unit
Cooked Croissant - Re-gen	4	pcs

## Nutrition and allergens

Allergens: Dairy, Eggs, Gluten

Minerals:

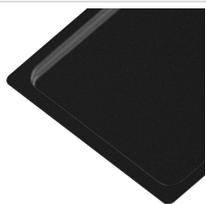
Vitamins:

Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

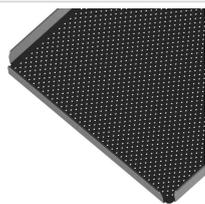
## Directions

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