

Paneton™

our french bakery

READY TO RISE

BAKING INSTRUCTIONS

For the perfect Croissant

- ① Place the croissants on a baking tray lined with non-stick oven paper (allow enough space for rising)
- ② Place in a cold oven until doubled in size approximately 6hrs to 8hrs or overnight
- ③ Remove from oven and brush gently with beaten egg
- ④ Bake in a preheated oven at 180 C for 12 to 15min or until golden brown

Bon Appétit!

*Authentic French recipe
made with pure NZ butter*

Have you tried these other Paneton frozen home bake products?

READY TO RISE
Pain Au Chocolat



READY TO USE
Flaky Puff Pastry



Available at selected specialty food stores and New World Supermarkets

For more information, hints and tips visit
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