

# INDULGE WITH SOPHIE





I'm Sophie, a baker by profession, and I've spent several years working and investigating to create the best croissant.

By following a careful process and allowing the necessary proofing time, I have attained a sublime, finely-layered puff pastry, with an aerated and spongy texture and a golden crust that melts in the mouth.

My secret: the *double pointage*, an exclusive process that combines time, ingredients, temperature and passion.





# TAKE YOUR TIME

Time is essential: it is the most valuable ingredient for a good baker. I work using a process in which the resting and proofing time is increased, to become almost a 6-hour process.



# SAVOUR THE FLAVOUR

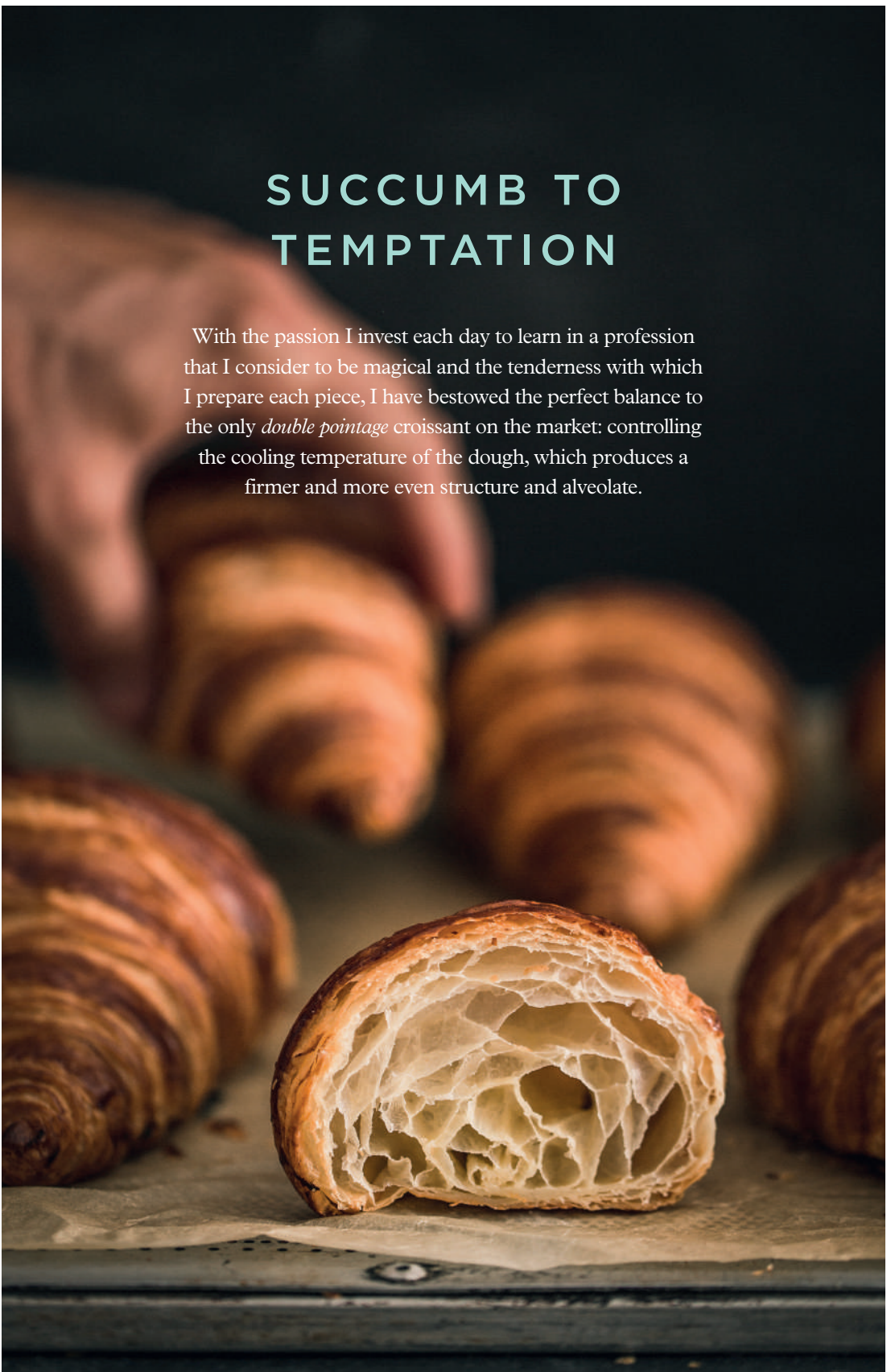
I have selected strong flours from different regions to obtain the best flours. I've added a larger quantity of butter, brought from the North of Europe. I use free range eggs and with milk and some hints of caramel, I obtain a juiciness and creaminess that you'll only find in the Sophie croissant.





# SUCCUMB TO TEMPTATION

With the passion I invest each day to learn in a profession that I consider to be magical and the tenderness with which I prepare each piece, I have bestowed the perfect balance to the only *double pointage* croissant on the market: controlling the cooling temperature of the dough, which produces a firmer and more even structure and alveolate.







## THE UNIQUE NATURE OF THE *DOUBLE POINTAGE* PROCESS

SLOW

Kneading, slow resting  
and proofing to obtain the  
perfect fusion of flakiness  
and flavour.

COLD

Cooling at a low  
temperature to attain  
a unique and alveolate  
structure.

LONG

Hours and hours of time  
and dedication  
to create the  
best croissant.







REF. 61685

**SOPHIE CROISSANT**  
***DOUBLE POINTAGE***

A unique and distinctive croissant,  
with 26% of fresh butter.



Combines the best selection of ingredients with long  
resting and proofing times.



With a perfect symmetry, a creamy and melt-in-the-  
mouth texture and a warm, balanced flavour.  
A masterpiece.



50 u



70 g



8x9



30'



165-180°



18'



13 cm





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