

Croissant Pure Beurre - Taste of Paris

Makes 12/14 Croissants

Dough

1 cup (250ml) water at 77°F (25°C)
2 packets (4 tsp / 14g) active dry yeast or 1oz (30g) fresh yeast
3 1/2 cups (500g) unbleached bread flour
3 tsp (12g) kosher salt
1/4 cup (50g) granulated sugar
6.5 Tbsp / 1 stick (100g) softened unsalted butter*

Tourage: *folding and turning process.*

16.5 Tbsp (250g) softened unsalted butter*

*Since butter is the key to make excellent croissants, using European-style cultured butter will be your best choice.