

## **Croissant Recipe – Make 3 days ahead. Yield: 14 ea x 2.8 ounces (80/85g) Croissant**

### Dough

1.2 lb. (500g) all-purpose flour  
0.5 ounce (15g) instant yeast or 1 ounce (30g) fresh yeast  
2 tsp (12g) salt  
1/4 cup (50g) sugar  
1.1 cups (250g) water, 54°F (12°C) on Summer time 84°F (28°C) on Winter time  
100g butter, room temp.

### Butter for Tourage

250g butter\*, room temp  
Make a 6x6-inch (15x15cm) butter slab using parchment paper or ziploc bag; chill.  
\*Use the best butter available such as Kerrygold.

### **Method**

Mix all ingredients together on low speed until combine. Increase speed to medium (2nd) and mix until dough will pull away from the sides of the bowl; scraping sides of the bowl as it goes. It should take 8 minutes. Transfer dough in a oiled plastic container, cover with a wet towel or oiled plastic wrap and let rise in a warm area. When the dough has almost tripled in size, turn out onto a lightly floured work surface or none, punch down the dough – shape into a tight ovale form, flatten and freeze 20 min on each side uncovered – keep refrigerated. Meanwhile, leave butter slab out at room temp for 15 to 30 min; it should be at the same consistency as the dough; firm but supple.

**Folding Process / Lamination (Tourage)** Give one double turn + one single.

### Double turn (Tour Double):

Roll out dough into a ≈6x15 inch (14x35cm) rectangle. Place butter slab in the center and fold the sides over to enclose the butter (do not overlap dough). Seal and roll out into a long and narrow strip ≈6x27-inch (15x70cm) keeping all edges as straight as possible. Begin rolling from the center of the dough towards the edges, and not from one side of the dough all the way to the other side. This technique helps to keep the dough at an even thickness. Always brush out any excess flour before folding.

The left edge is folded in to meet the last third on the other side, then the right third is folded in then close like a book. Flatten; wrap up and refrigerate 30 min or more to rest.

### Single Turn (Tour Simple):

Roll out dough (seams set from noon to 6) into a 6x27-inch (15x70cm) strip and fold like a business letter fold (if the dough resist chill it to rest 15 min more). Wrap up and let rest 30 min or more. Roll dough (seams set from noon to 6) into twice its size, cut laminated dough (paton) in half and refrigerate for 10 min. Roll out one half at the time into a 7-inch (18cm) x0.16-inch (4mm) thick rectangle – cut out 7 croissant or 8 chocolate croissant. Repeat with remaining dough. Arrange croissants onto a baking tray and brush with egg-wash – freeze one night (it strengthen the gluten). Space out frozen croissants into 2 trays and let thaw overnight in the refrigerator. Tent thawed croissants with plastic wrap and let proof in a 77/84°F (25/29°C) area for about 2 hours or 6 hours at room temp ≈ 68°F (20°C). Egg wash a second time and bake.

### **If using a conventional oven:**

Preheat oven to 400°F (200°C) and bake croissants and pains au chocolat for 18 to 20 minutes. Remove from baking tray and transfer to a cooling rack.

### **If using a convection oven:**

Preheat oven to 375°F (190°C) and bake for 15 to 18 minutes.

