

Nouveau Pastries

Croissant Dough Recipe

Makes approx.. 32 small croissants

Ingredients

3 ½ Cups All Purpose Flour, plus more for bench flour

1 ½ teaspoons salt

1/3 cup sugar

1 ½ envelopes dry yeast

10 ounces unsalted butter (2 ½ sticks)

1 Egg plus a little water for egg wash

1. Combine dry ingredients. Warm milk to lukewarm (approx..100 degrees). Add yeast and allow to absorb milk. After about 5 minutes, whisk yeast into milk, then add mixture to dry ingredients, stirring to combine. Cover with plastic wrap.

Refrigerate 8 hours or overnight.

2. Soften butter, but make sure it is still cold. Roll dough into a rectangle and place butter all over, covering 2/3 of dough. Fold into a business letter. Do two "double turns." Cover in plastic wrap and refrigerate for at least one hour or up to overnight.

3. Cut dough in half. Roll into rectangle and cut into 16 rectangles or triangles.

Put your desired filling and roll up. Place on a pan covered in parchment or aluminum foil and proof for approximately 45 minutes or until puffy. Brush with egg wash. Place in preheated 375 degree oven for 10 minutes, then turn and bake

another 5 minutes. Enjoy!