

KouignAmann

Jacob · 28/09/2024

**Prep Time**

3 hrs 30 mins

Difficult

Medium

Servings

4 hrs 35 mins

Description

Kouignamann is pronounced queenamahn and wouldnt be one of the worlds greatest pastries if it werent a legendary labor of love The irresistible combination of sweet salty sticky buttery crispy flaky and tender is something you must experience to believe Made with bread flour the dough is a little different from croissants or puff pastry Salt is also key here the authentic ones are about as savory as they are sweet

Ingredients

- - 1 cup warm water - 1 tablespoon white sugar - 1 teaspoon active dry yeast - 2 ½ cups bread flour
- divided - 2 tablespoons melted butter
- or more as needed - 1 teaspoon kosher salt - 2 sticks ice-cold unsalted butter
- divided - ? cup white sugar - 2 teaspoons sea salt

Instructions

1. Make dough: Combine water
2. sugar
3. and yeast in a large bowl. Let rest until foamy
4. about 5 minutes. Add 2 cups flour
5. 1 tablespoon melted butter
6. and salt to yeast mixture. Stir with a wooden spoon until a very wet sticky dough forms. Dust work surface with remaining 1/2 cup flour. Turn dough out onto the floured surface. Knead
7. folding in excess flour as needed
8. until dough is soft
9. slightly sticky
10. and elastic. Place into a greased bowl
11. cover
12. and let rise in a warm place until doubled in volume
13. about 1 1/2 hours. Make seasoned sugar: Mix together sugar and most of the sea salt in a bowl. Taste and add remaining salt if desired. Grease a 12-cup muffin tin with remaining 1 tablespoon melted butter. Spoon some of the seasoned sugar into each cup and shake to coat. Turn tin over and return excess sugar to the bowl. Set the muffin tin aside until needed. Transfer dough onto a floured surface and press into a rough rectangle. Roll dough into a rectangle about 1/8- to 1/4-inch thick. Grate 1 stick ice-cold butter over dough
14. leaving a 1-inch border. Flatten butter using lightly floured hands. Fold rectangle widthwise into thirds. Press gently to square out the edges
15. then place onto a silicone-lined baking sheet. Wrap in plastic and refrigerate for 30 minutes. Roll dough into a large rectangle again
16. pulling and stretching the corners as needed. Grate remaining stick ice-cold butter over the surface. Pat down with floured fingers and fold into thirds. Roll back out into a rectangle and fold into thirds. Repeat rolling and folding one more time. Wrap in plastic and refrigerate for at least 1 hour. Preheat the oven to 375 degrees F (190 degrees C). Sprinkle a generous amount of seasoned sugar onto your work surface. Place dough onto sugar and sprinkle more sugar on top. Roll into a large rectangle about 1/8- to 1/4-inch thick
17. turning and topping with sugar between rolls. Use a pizza cutter to trim away uneven edges. Cut dough into 12 equal squares. Sprinkle more sugar on top. Lightly pinch each pastry into a crown shape by bringing all four corners to the center; place into the prepared muffin cups. Sprinkle more sugar on top. Let rest for 10 minutes. Bake in the preheated oven until browned and puffed
18. 25 to 30 minutes. Transfer pastries to a cooling rack while still hot. Let cool for 15 minutes before serving. Chef John Recipe Tips You can substitute sea salt with kosher salt if desired. Shape dough trimmings and bake them on a separate baking sheet if desired.