

Croissants

Jacob · 28/09/2024



Prep Time

10 hrs 20 mins

Difficult

Medium

Servings

11 hrs 15 mins

Description

Authentic French croissants Patience and effort are required but the results are totally worth it

Ingredients

- - 3 tablespoons warm water (110 degrees F/45 degrees C) - 1 ¼ teaspoons active dry yeast - 1 teaspoon white sugar - 1 ¾ cups all-purpose flour - ? cup warm milk - 2 teaspoons white sugar - 1 ½ teaspoons salt - 2 tablespoons vegetable oil - ? cup unsalted butter
- chilled - 1 large egg - 1 tablespoon water

Instructions

1. Combine warm water
2. yeast
3. and 1 teaspoon sugar in a small bowl. Let stand until yeast softens and begins to form a creamy foam
4. about 5 minutes. Measure flour into a mixing bowl. Combine warm milk
5. 2 teaspoons sugar
6. and salt in a separate bowl; blend milk mixture
7. yeast mixture
8. and oil into flour. Mix well and knead until smooth. Cover
9. and let rise until over tripled in volume
10. about 3 hours. Dotdash Meredith Food Studios Deflate gently
11. and let rise again until doubled
12. about another 3 hours. Dotdash Meredith Food Studios Deflate dough and chill for 20 minutes. Massage butter until pliable
13. but not soft and oily. Pat dough into a 14x8-inch rectangle. Dotdash Meredith Food Studios Smear butter over top two-thirds
14. leaving a 1/4-inch margin all around. Fold unbuttered third over middle third
15. and buttered top third down over that. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Turn 90 degrees
16. so that folds are to left and right. Roll out to a 14x6-inch rectangle. Fold in three again. Sprinkle lightly with flour
17. and put dough in a resealable plastic bag. Refrigerate for 2 hours. Dotdash Meredith Food Studios Unwrap
18. sprinkle with flour
19. and deflate gently. Roll to a 14x6-inch rectangle
20. and fold again. Turn 90 degrees
21. and repeat. Wrap and chill 2 hours. Preheat the oven to 475 degrees F (245 degrees C). To shape
22. roll dough out to a 20x5-inch rectangle. Cut in half crosswise
23. and chill half while shaping the other half. Roll out to a 15x5-inch rectangle. Cut into three 5x5-inch squares. Cut each square in half diagonally. Dotdash Meredith Food Studios Roll each triangle lightly to elongate the point
24. and make it 7 inches long. Grab the other 2 points
25. and stretch them out slightly as you roll it up. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Place on a baking sheet
26. curving slightly. Let shaped croissants rise until puffy and light. Dotdash Meredith Food Studios In a small bowl
27. beat together egg and 1 tablespoon water. Glaze croissants with egg wash. Bake in the preheated oven until crisp
28. flaky
29. and golden brown
30. about 12 to 15 minutes. Dotdash Meredith Food Studios