

## Croissant Dough

Croissant dough can be used not only for croissants but rolled, folded or layered pastry where a buttery rich, flaky crust is desired. Brittany Buns are the most famous of the croissant dough spinoffs but you could use croissant dough for just about any of the pastries described later in this chapter.

The easiest way to make croissants is to work with the dough in a stepwise fashion over a period of three days, with day 3 being the day of baking and serving. I'll typically mix up the dough on day 1 and refrigerate it until day 2. On day 2, you'll have to have a period of being around the kitchen on & off for about 5 hours while you laminate the butter into the dough. Croissants can then be refrigerated overnight on day 2 then baked and served on day 3.

### Dough

Double Batch (makes about 48 croissants)	Ingredient	Single Batch (makes about 24 croissants)
7 ¼ cups, 1015 g	<b>All-purpose flour, 100%</b>	<b>3 ½ cups plus 2 Tbsp, 508 g</b>
2 Tbsp, 19 g	<b>Active dry yeast, 1.9%</b>	<b>1 Tbsp, 9 g</b>
2 tsp, 9 g	<b>Kosher salt, 1%</b>	<b>1 tsp, 5 g</b>
½ cup, 100 g	<b>Sugar, 10%</b>	<b>¼ cup, 50 g</b>
¼ cup, 56 g	<b>Butter, melted, 6%</b>	<b>2 Tbsp, 28 g</b>
3 ¼ cup, 796 g	<b>Milk, heated to 105-115 degrees, 78%</b>	<b>1 ½ cup plus 2 Tbsp, 398 g</b>

In a large bowl, mix together the flour, yeast, sugar and salt with a large spoon. Stir in the warmed milk and melted butter until mixture is uniform. Cover and allow to rise at room temperature in a draft-free area for 2-3 hours. Refrigerate the dough for 2-72 hours prior to working in the butter.

### Butter Square

Double Batch	Ingredient	Single Batch
3 cups (six quarters), 675 g	<b>Unsalted butter, warmed to just under room temperature</b>	<b>1 ½ cups (3 quarters),j 338 g</b>
¼ cup, 35 g	<b>All-purpose flour</b>	<b>2 Tbsp, 18 g</b>

At least several hours prior to serving, mix together the butter and flour in a medium bowl. Tear off a large piece of plastic wrap and place on the counter. Place the butter-flour mix onto the wrap and spread out into a large square, about 124 x 14". Cover with the wrap and refrigerate for 10 minutes then proceed to the next step.

Remove the dough and butter from the refrigerator. Sprinkle some flour on the dough and fold on a well floured work surface a few times to eliminate sticky areas. Roll dough out to a large rectangle, about 21 x 15" with the long side nearest you. Mentally divide the dough into thirds along the short axis of the dough, creating thirds that each measure 15 x 7". Center the chilled butter in the left 2/3 of the dough and work the butter out with your fingers so that the butter completely covers the left 2/3 of the dough, leaving ½" around the edges. Fold the unbuttered right third over the middle third of the dough and then

the left third over the other two thirds as if folding a letter for a business envelope. Push dough together along the edges to seal in the butter.

Rotate the dough a quarter turn so that the long side is again nearest you. Pound the dough a bit with your hand or the rolling pin to help work in the butter, then roll out again into a large rectangle, about 15x21". Again, fold the dough into thirds as if folding a letter for a business envelope. Wrap the dough tightly in plastic wrap and refrigerate for about 2 hours.

Remove the dough from the plastic and again roll out into a large rectangle with the long side nearest you. Again fold into thirds as if folding a letter for a business envelope. Pound the dough a bit with your hand or rolling pin to help work in the butter and then roll the dough out again into a large rectangle and again fold into thirds as if folding a letter into a business envelope. Again wrap the dough tightly in plastic wrap and refrigerate for about 2 hours.

At this point you may proceed with rolling out the dough and forming the croissants or you may leave the dough refrigerated up to three days until ready to use. Also at this point half the dough may be frozen to use later.