

Gibassier

These are exceptionally light and sweet pastries whose citrus taste adds a burst of sunshine. They are best warm but will keep for a day or two. Serving these with an omelet or some other heavier breakfast food will provide a nice contrast of flavors.

Double Batch, 28-36 pastries	Ingredient	Single Batch, 14-18 pastries
Double batch Gibassier dough	Dough	Single batch Gibassier dough
10 Tbsp	Butter, melted	5 Tbsp
2 cups	Granulated sugar	1 cup

Place the dough (or half the dough if making a double batch) on a floured surface and fold a few times. Form the dough into a rectangle and roll out to a large rectangle about 14 by 18 inches. Cut the dough in half lengthwise to make two 7 x 18 inch strips. Using a pastry cutter or pizza wheel cutter, cut the dough into long triangles with a 7 inch length and a 4 inch base. Roll the pastries up from the 4 inch end and curl slightly then place on a baking sheet lined with parchment paper. Cover loosely with plastic wrap and allow to rise overnight in the refrigerator or at room temperature for about an hour.

Preheat the oven to 425 degrees. Place the baking sheet(s) in the oven and turn down to 375 degrees. Bake for 22-24 minutes until tops are starting to brown. Remove from the oven to cooling racks and allow to cool for 3-5 minutes. Place the sugar in a shallow bowl. In a microwaveable bowl, heat the butter until just melted. Holding each pastry over the bowl of sugar, brush the pastry heavily with melted butter then roll each pastry in the sugar until well coated. Place on a cooling rack. Serve slightly warm.