

## Gibassier Dough

This is a very light dough infused with lots of citrus flavor. Traditionally the dough can be formed into a number of shapes. Crescents are the easiest, but something more akin to a bear claw is made from the dough also. I like to go even further and stiff the dough with chocolate or almond paste. Yum!

Double Batch, about 24 rolls	Ingredient	Single Batch, about 12 rolls
8 oz, 224 g	<b>Orange pieces, seeds removed,</b> 23%	<b>4 oz, 112 g</b>
7 cups, 980 g	<b>All-purpose flour, 100%</b>	<b>3 ½ cups, 490 g</b>
1 ½ Tbsp, 14 g	<b>Yeast, 1.4%</b>	<b>¾ Tbsp, 7 g</b>
1 ½ Tbsp, 21 g	<b>Salt, 2%</b>	<b>¾ Tbsp, 11 g</b>
½ cup, 75 g	<b>Buttermilk powder, 8%</b>	<b>¼ cup, 38 g</b>
1 Tbsp	<b>Star anise, powdered</b>	<b>½ Tbsp</b>
½ cup, 109 g	<b>Olive oil, 11%</b>	<b>¼ cup, 55 g</b>
2/3 cup, 227 g	<b>Corn syrup, 23%</b>	<b>1/3 cup, 113 g</b>
4, 192 g	<b>Eggs, large, slightly beaten, 20%</b>	<b>2, 96 g</b>
1 Tbsp	<b>Orange liquor</b>	<b>½ Tbsp</b>
2 cups, 474 g	<b>Water, warmed to 105-115 degrees, 48%</b>	<b>1 cups, 237 g</b>
½ cup, 113 g	<b>Butter, softened, 12%</b>	<b>¼ cup, 56 g</b>

In a blender or food processor, grind the orange pieces until chopped into fine pieces, all <1/4" in diameter.

In a large bowl, stir together the flour, yeast, salt, buttermilk powder and star anise. Make a bowl in the middle of the dry ingredients and add the olive oil, corn syrup, eggs and orange.liquor. Add the water and stir until well mixed, then add the orange and stir vigorously another 15-30 seconds. Allow the dough to rest for 5-10 minutes then stir in the softened butter until smooth. Cover and allow to rise at room temperature for 2 hours then refrigerate OR cover and immediately refrigerate for 8-48 hours before using.