

Multigrain Croissant

Double Batch	Ingredient	Single Batch
4 cups, 560 g	All-purpose or bread flour, 59%	2 cups, 280 g
2 cups, 260 g	Wheat flour, 27%	1 cup, 130 g
1 cup, 126 g	Pumpernickel (coarse rye) flour, 13%	½ cup, 63 g
1 Tbsp, 9 g	Yeast, 1%	½ Tbsp, 5 g
1 Tbsp, 14 g	Kosher salt, 1.5%	½ Tbsp, 7 g
½ cup, 100 g	Sugar, 11%	¼ cup, 25 g
3 ¼ cups, 796 g	Milk, warmed to 105-115 degrees, 84%	1 ½ cups plus 2 Tbsp, 398 g
¼ cup, 56 g	Butter, melted, 6%	2 Tbsp, 28 g

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 Layer

Double Batch	Ingredient	Single Batch
3 cups (six sticks), 675 g	Butter, warmed to just under room temperature	1 ½ cups (three sticks), 338 g

To warm the butter to just under room temperature, I typically take it out of the refrigerator and allow it to warm up on the counter for about an hour prior to working into the dough.

Remove the dough from the refrigerator. 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".

Using a cheese cutter or sharp knife, cut each butter stick lengthwise into several ¼" thick slices. Cover the left 2/3 of the dough with with the butter slices, leaving ½" around the edges. Smear the butter around a bit on the dough connect the slices and to cover the entire left 2/3 surface of the dough. 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.