



Master Croissant

Ingredients

1 pound Wüthrich European-style butter, chilled
1/2 cup sugar
6 3/4 cups unsifted bread flour
3/4 cup whole milk
2 tablespoons instant dried yeast

1 tablespoon + 2 teaspoons Wüthrich butter, diced
1 tablespoon + 2 teaspoons salt
3/4 cup water
2 tablespoons milk powder
egg wash, for brushing croissants

Directions

1. In a large mixing bowl, add all ingredients except the 1 pound of butter and egg wash. Blend all ingredients together until evenly mixed. At low to medium speed, using a pastry hook with mixer, blend for 4 minutes or until the dough begins to take shape. Do not over mix. Cover with clear plastic wrap, refrigerate for 14 hours.
2. On a clean smooth surface, place 1 pound of butter. With a rolling pin, roll into a flat square about 1/4 inch thick. Roll the dough mixture out to about 3/4 inch thick. Place the square of butter into the center of the rolled dough. Fold over each edge like an envelope. Roll out the first fold into a rectangle; then fold into threes. Place butter dough fold in freezer for 7 minutes. Repeat two times for a total of three single folds; each time resting dough 7 minutes between each fold (this builds up layers of flaky pastry).
3. Once dough has rested for the final time; roll dough to 1/4 inch thick or desired thickness; cut dough into 4x8 inch triangles. Roll up croissant from the large end to the smallest.
4. Place on baking tray and let croissants double in size before baking. Preheat oven to 385°F. Brush croissants with egg wash and place in oven. Bake for 14 to 18 minutes or until golden brown.