

# Butter croissants

Serves: 12

## Ingredients

### Dough

500 g high grade flour

55 g sugar

10 g fine salt

10 g instant yeast (or 20 g fresh yeast)

270 g milk, *cold*

50 g unsalted butter, *softened*

### Butter Block

250 g high-fat unsalted butter, *Ideally 82-84% european style*

### Egg Wash

1 egg

1 **tblsp** milk

## Preparation Steps

### Day 1

#### Make the dough

1. Mix together: Flour, Sugar, Salt
2. Add: Yeast, Milk, Soft butter
3. Mix until just combined (5–8 minutes). The dough should be smooth but not fully developed like bread dough.
4. Form into a rectangle about 3 cm thick.
5. Wrap and refrigerate for at least 4 hours, preferably overnight.

### Day 2

#### Prepare the butter block

6. Place the butter between two sheets of baking paper.
7. Roll it into a 20 × 20 cm square about 1 cm thick.
8. Refrigerate until firm but still pliable.
9. The butter should bend without cracking.

#### Lock in the butter

10. Roll the dough into roughly 40 × 20 cm.



11. Place the butter in the centre.
12. Fold the dough over it like closing a book.
13. Seal all edges.

### **First fold**

14. Roll gently into approximately 60 × 20 cm.
15. Fold into thirds (like a letter).
16. Wrap.
17. Refrigerate 30–45 minutes.

### **Second fold**

18. Roll again.
19. Fold into thirds.
20. Refrigerate 30–45 minutes.

### **Third fold**

21. Repeat one final time.
22. Refrigerate overnight.
23. This overnight rest improves flavour and makes shaping much easier.

## **Day 3**

### **Roll out**

24. Roll to approximately 4–5 mm thick
25. Trim the edges.
26. Cut triangles:  
Base: 9–10 cm  
Height: 25 cm

### **Shape**

27. Stretch each triangle slightly.
28. Cut a 1 cm slit in the base.
29. Roll tightly toward the tip.
30. Curve into the classic crescent shape.

### **Proof**

31. Leave at 24–26°C for 2–3 hours.
32. Avoid temperatures above 27°C, or the butter may melt out.
33. The croissants are ready when:  
noticeably larger

very jiggly when the tray is gently shaken  
layers are clearly visible

## **Egg wash**

**34.** Brush lightly.

**35.** Wait 10 minutes.

**36.** Brush again.

## **Bake**

**37.** Bake at: 200°C conventional (180°C fan)

For: 18–22 minutes

Until a deep golden brown.

**38.** Cool for at least 20 minutes before eating.