WINNING RECIPE

Homemade Croissants

Ingredients

Dough

- 18 oz all-purpose flour (just over 4 cups)
- 1/4 cup + 1 Tbsp granulated sugar
- 2 1/2 tsp fine sea salt or table salt
- 1 Tbsp + 1/2 tsp instant yeast
- 1/2 cup + 2 Tbsp cold water
- 1/2 cup + 2 Tbsp cold whole milk
- 3 Tbsp unsalted European-style butter, softened

Butter Layer

- 1 1/4 cups cold unsalted European-style butter

Egg Wash

- 1 large egg
- 1 egg yolk
- Pinch of salt

Condensed Method:

1. Make the dough. Whisk together the dry ingredients. Add the cold water, cold milk, and softened butter. Mix with a dough hook until smooth. Let rise in a warm place until nearly doubled, roughly 1 1/2-2 hours. Shape into a 10 1/2-inch square, cover, and refrigerate 1-2 hours.
2. Prepare the butter block. Cut the cold butter into slabs and arrange into roughly a 5-inch square between parchment. Pound and roll it into an even 7 1/2-inch square, then chill thoroughly.
3. Encase the butter. Place the butter square diagonally on the chilled dough. Fold the four dough corners inward so the butter is completely sealed inside.
4. First turn. On a lightly floured surface, press and roll the packet to about 8 x 24 inches. Fold it in thirds like a letter. Chill 20 minutes in the freezer or 1 hour in the refrigerator.
5. Second turn. Roll again toward the open ends to about 8 x 24 inches, fold in thirds, and chill again.
6. Third turn. Repeat the 8 x 24-inch roll and letter fold. Wrap well and refrigerate overnight (the dough may be held refrigerated for up to 2 days).
7. Roll and cut. Roll the chilled dough to about 8 x 44 inches, allow it to relax briefly, then trim to 40 inches. Mark alternating 5-inch intervals along the long edges and cut into triangles. You should get about 15.
8. Shape. Cut a small slit at the wide base of each triangle, gently lengthen each piece to about 10 inches, then roll from the wide end toward the tip. Arrange on parchment-lined baking sheets.
9. Proof. Beat the egg, yolk, and salt. Brush the shaped croissants once. Let them rise uncovered at about 70-75°F for roughly 1-2 hours, until clearly puffed but not doubled. They should feel soft and jiggle slightly when the pan is moved.
10. Bake. Brush again with egg wash. In a conventional oven, bake at 425°F for 10 minutes, rotate the pans, then continue about 8-10 minutes, until deeply golden. Cool on a wire rack before serving.

Key Notes: Keep the dough and butter cool during lamination. If the butter begins softening, chill the dough before continuing. European-style butter is recommended because its higher fat/lower water content makes lamination easier. For this recipe, use conventional bake rather than convection unless you intentionally adjust for your oven. The original recipe recommends baking until a deep golden brown rather than relying only on the clock.