



Classic Croissant Recipe

A croissant is a golden, airy spiral of butter and dough—flaky layers folded to perfection, where pastry meets art.

Total Time: 2–3 days

Makes: 12 croissants

Ingredients

Dough:

- 4 cups (500g) all-purpose flour
- 1/2 cup (100g) granulated sugar
- 1 tbsp (10g) instant yeast
- 1 1/4 tsp (7g) salt
- 1 cup (240ml) warm milk
- 1/4 cup (60ml) warm water
- 2 tbsp (30g) unsalted butter, softened

Butter Block:

- 1 1/4 cups (285g) cold unsalted butter (preferably European-style for higher fat content)

Egg Wash:

- 1 egg
- 1 tbsp milk or cream



Step-by-Step Instructions

Day 1: Make the Dough & Butter Block

1. **Mix Dough:**

- In a bowl, combine flour, sugar, yeast, and salt.
- Add warm milk, water, and softened butter. Mix until a shaggy dough forms.
- Knead for 4–5 minutes (stand mixer or by hand) until smooth.
- Cover and refrigerate for 1 hour.

2. Prepare Butter Block:

- Place the cold butter between two sheets of parchment.
 - Pound and roll into a **7-inch square** (~1.5 cm thick).
 - Chill in fridge until firm but pliable (~15–20 minutes).
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Day 2: Lamine the Dough

1. Encase the Butter:

- Roll the dough into a 10-inch square.
- Place the butter block diagonally (like a diamond) in the center.
- Fold corners of the dough over the butter like an envelope. Seal edges.

2. Lamination Folds:

- **First Fold (Single Turn):** Roll dough into a 8x24" rectangle. Fold in thirds like a letter. Chill 30 min.
 - **Second Fold:** Rotate 90°, roll again to 8x24", fold in thirds. Chill 30 min.
 - **Third Fold:** Repeat one last time. Chill overnight for best flavor.
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Day 3: Shape & Bake

1. Roll & Cut:

- Roll dough into a 9x24" rectangle, about 1/4" thick.
- Cut into 12 long triangles (base ~3.5", height ~9").

2. Shape Croissants:

- Make a small slit at the base of each triangle.

- Roll from base to tip, gently stretching as you go.
- Place on a parchment-lined tray, tip-side down.

3. Proof:

- Cover loosely and let rise in a warm spot for 1.5–2 hours, until puffy and jiggy.

4. Egg Wash & Bake:

- Preheat oven to 400°F (200°C).
- Mix egg + milk, brush gently on croissants.
- Bake 18–22 minutes, until deep golden brown.

ENJOY!!