‘Taste of Paris’ Croissants

Dough:

* 500g all-purpose flour
* 15 grams instant yeast (30 grams fresh)
* 12g salt
* 250 grams water @ 84° F (winter time) || 54°F (summer time)
* 100g unsalted butter @ room temp (25° C)

Tourage:

* 250g high quality unsalted butter

1. Combine water and yeast
2. Mix flour, sugar, and salt together in separate bowl
3. Combine yeast mixture with flour mixture
4. Add butter to dough mixture
5. Once combined, transfer dough to un-floured work surface and knead for ~5 minutes or until dough is well combined
6. Cover bowl with towel or plastic wrap and let rise for 2 hours or until dough has doubled in size
7. Dust worksurface and dough with flour and gently deflate dough
8. Shape dough into rectangle roughly 18” by 7” and refrigerate for 12 to 14hrs
9. Place tourage butter into 7” by 8” plastic bag and shape into slab
10. Refrigerate butter slab until dough and slab are about the same consistency
11. Roll dough into 15” by 7” rectangle, place butter on one half of dough rectangle, and fold the other side of the dough on top of the butter slab (it helps to make dough slightly wider than slab such that no butter can ooze out).
12. Rotate butter-dough slab 90° and roll dough out from center until dough is a rectangle 24” long by 8” wide
13. Single and Double folds
14. Wrap up dough in plastic wrap and refrigerate for 1 hour
15. Take out dough, cut in half, and put 1 of the halves in the refrigerator
16. Roll dough-half into 18” by 9” rectangle
17. Shape into croissants
18. Crack 2 eggs and add a pinch of salt and blend well to create egg wash
19. Brush croissants with egg wash. Proof for 2 ½ to 3 hours at room temperature until pastries are puffed up and spongey
20. Bake croissants at 400°F (375° for convection oven) for 10 minutes and then lower heat to 375°F (350° convection oven) and bake for 12 to 15 minutes until desired doneness is achieved