

Croissant Dough

Dough:

Whole Milk	12 oz
Bread Flour	1# 2 oz
Yeast	1/8 (.1875) oz
Salt	.4375 oz
Sugar	1 ¾ oz
Butter, soft	1 ¾ oz

Roll – In:

Butter, cold	10 oz
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Directions:

1. Mix dough ingredients together until window develops.
2. Place on sprayed sheet pan and allow to rest for 2 hours.
3. Fold dough over and spread to rectangle and wrap tightly and allow to rest in cooler overnight.
4. Prepare the roll – in butter by pounding it to make pliable and work to half the size of the dough. Wrap and refrigerate overnight.
5. Lock-in butter and administer four – fold. Allow to rest 30 minutes in cooler.
6. Administer three – fold and allow to rest for 30 minutes in cooler.
7. Administer final three – fold. Wrap and place in freezer for 2 hours.
8. Refrigerate dough before shaping and baking.