

# Savory Croissants

12 - 5" croissants



## Ingredients

### For Levain

2 tablespoon sugar

2 teaspoon yeast

1/2 cup warm water

1 1/2 cup all purpose flour

2 teaspoon salt

1/4 cup unsalted butter, cold

### For Beurrage

1 stick unsalted butter

1/3 cup all purpose flour

### For Egg Wash

1 egg

2 tablespoons water

## Instructions

Preheat oven to 350 degrees

In a small bowl, add sugar, yeast and warm water. Let sit for 5-10 minutes until foamy

In a medium bowl, mix flour and salt, then cut in cold butter until dough resembles very small crumbles

Add yeast mixture and stir until it comes together forming a dough

Knead for a few minutes then rest in a warm spot for 30 minutes

While the dough (Levain) is resting, make the Beurrage

Coat butter stick in flour then place the floured-butter stick between 2 sheets of parchment and using a rolling pin, flatten into a square shape

Rest between parchment paper in the freezer for at least 5 minutes

Roll the rested Levain into a square shape then place frozen and flattened Beurrage in middle of dough in a diamond formation

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# Instructions

Fold corners of Levain over Beurrage and pinch together so you cannot see the butter. Rest in the freezer 10 minutes to keep cool

Remove from freezer and roll dough lengthwise until it triples in length. Fold the rolled dough envelope style (3 folds), then put back in freezer for about 10 minutes

Remove from freezer and be sure that the side where you see the folds is to your right and begin to roll out again and fold as you did before (3 folds)

Repeat roll and fold process one more time (3rd roll out) then finally roll out until the dough is ¼" thick. Using a knife, cut triangle wedges from top to bottom of dough

Start from the widest end of each triangle dough wedge and roll towards the point into a croissant formation

Then place on a baking sheet with the pointed tip facing down or tucked under the croissant

Once all croissants are complete, brush with egg wash

Bake for approximately 15 minutes, rotating pan around halfway through, until golden and flaky

Serve, Savor & Enjoy!

TBK TIP: If you have extra time, allow formed croissants to rest in a warm oven (200 degrees) for 15 minutes before baking at full temperature. This process produces a much flakier and fluffier croissant!

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