

Croissants

Makes 16

Hands-on Time 30 minutes

Proving Time +2 hours

Baking Time 25 minutes

Ingredients

- 1 portion of leavened yeasted dough (laminated dough)
- Bread flour (for dusting)
- 1 medium egg

Equipment

- Rolling pin
- Pizza cutter or sharp knife
- 2 baking sheets
- Baking parchment
- 2 roasting tins or tea towels
- Small bowl
- Fork
- Pastry brush
- Wire rack

Method

1. Prepare the Dough

- Divide the dough into two equal portions.
- Roll one portion on a lightly floured surface into a 50cm x 25cm rectangle. Lift the dough occasionally to let it relax as you roll.

2. Cut the Triangles

- Use a pizza cutter or knife to make 9cm indentations along the bottom edge of the dough.
- Make corresponding indentations 9cm apart along the top edge, aligning them with the middle of the bottom indentations.
- Cut diagonally from indentation to indentation to create 8 triangles.

3. Shape the Croissants

- Place a triangle with the wide end closest to you. Cut a small slit in the middle of the wide edge.
- Roll the dough up away from you, gently stretching the tip as you go. Tuck the tip underneath the croissant.
- Repeat with the remaining triangles.

4. Prove the Croissants

- Place the croissants on lined baking sheets, spaced apart.
- Cover with roasting tins or tea towels and let them prove for 2 hours until doubled in size and wobbly.

5. Bake the Croissants

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Beat the egg in a small bowl until smooth. Brush the tops of the croissants lightly with the egg wash.
- Bake one sheet at a time on the middle shelf for 25 minutes until golden.

7. Cool and Serve

- Let the croissants cool on the baking sheet for a few minutes, then transfer to a wire rack to cool completely.

Enjoy!