

Croissants

Makes 12

Hands-on Time 30 minutes

Proving Time +2 hours

Baking Time 30 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
- Baking sheet
- Baking parchment
- Roasting tin or tea towel
- Small bowl
- Fork
- Pastry brush
- Wire rack

Method

1. Prepare the Dough

- Roll out the dough on a lightly floured surface into a 60cm 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 10cm indentations along the bottom edge of the dough.
- Cut upwards in a straight line to make 6 rectangles.
- Cut diagonally across each rectangles from corner to corner to create 12 triangles.

3. Shape the Croissants

- Place a triangle with the wide end closest to you. Stretch slightly so the corners are even.
- 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 a lined baking sheet, spaced apart.
- Cover with upside-down roasting tin or tea towel 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 on the middle shelf for 30 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!