



**BOSCH**

Invented for life

# Croissant.

## Ingredients:

Milk - 1.5 cups, Brown sugar -  $\frac{1}{4}$  cup,  
Active dry yeast -  $3\frac{1}{4}$  teaspoon, All-purpose flour -  $3\frac{1}{4}$  cups, Salt - 1 tablespoon, Butter -  $1\frac{1}{2}$  cups, Egg - 1 egg

## Recipe:

1. Bloom the yeast in the bowl of your mixer, add the warm milk, brown sugar, and yeast. Stir it quickly with small whisk and let it rest for 5-10 minutes, until the yeast foams up well.
2. Add the flour and salt to your bloomed yeast. Use the dough hook on your Bosch MUM and let the dough knead for about 5 minutes on low speed. The dough should turn out soft, elastic and slightly sticky. Because of varying environment conditions, you may need more flour than the given amount. Then add 1 tbsp at a time until your dough feels the right form. Knead the dough by hand for a few minutes and add it back to the bowl. Wrap the bowl well with plastic and let the dough rest in the fridge for an hour.
3. Arrange the sticks of butter on a sheet of plastic wrap horizontally. Lay another piece of plastic over the sticks, and use a rolling pin to flatten the sticks until you have approximately an 20×13 cm rectangle. Put the butter, still wrapped in plastic, in the fridge until the dough is ready.
4. Turn the dough out onto a lightly floured surface and roll it to a 40×25 cm rectangle. Place your butter in the center, and fold the edges of the dough rectangle over to cover the butter completely. Roll the dough out so it's back to 40×25 cm, then fold it letter-style into thirds. Wrap the dough with plastic and place it in the fridge for an hour.
5. Roll the dough out, one last time, until you have a long rectangle about 6 mm thick. You can ease the process by dividing the dough in the 2 or 3 pieces. Slice the dough into long triangles, and roll each one starting at the wide end until you have a crescent shape. Brush with a lightly beaten egg, and bake on a parchment paper lined sheet for 8-12 minutes at 200 °C, then turn the oven down to 190 °C and bake for another 8-12 minutes.

