



PLAIN CROISSANT

Crafted by our award winning
Pastry Team at Waldorf Astoria Orlando



WALDORF ASTORIA®
ORLANDO

INGREDIENTS

1000 grams

King Arthur Bread Flour

25 grams

Salt

120 grams

Granulated sugar

30 grams

Fresh yeast

200 grams

President butter

225 grams

Water

350 grams

Whole milk

FOLDING

750 grams

President butter

(for folding at 10° C/50° F)

METHOD OF PREPARATION

1. In a mixer with hook attachment, combine all ingredients, except for folding butter, and mix for 4 minutes on the first speed.
2. Mix again for 7 minutes on speed 2.
3. Leave dough in bowl for 1 hour to rise.
4. Leave dough overnight in the refrigerator.
5. Flatten the folding butter into a 6" x 6" square.
6. Roll dough out to 12" x 6". Place butter on one side and fold other half of dough on top.
7. Roll the dough into a 16" x 6" rectangle and make a single fold.
8. Roll the dough again into a 16" x 6" rectangle and make double fold.
9. Rest for 1 hour in the refrigerator.
10. Roll the dough to ¼" thick; width of dough must be 12". Cut the croissant in a 5" x 12" triangle. Roll into croissant shape.

PROOFING

1. Proof your croissant at 85° F for 60 minutes.
2. Apply egg wash and then bake at 335° F for 18 minutes or until golden brown.