

BAKING YOUR CROISSANTS

(APPLICABLE FOR ALL TYPES OF CROISSANTS)



1. PULL YOUR CROISSANTS FROM THE FREEZER THE NIGHT BEFORE YOU WISH TO EAT THEM. PLACE THEM 4" APART ON A PARCHMENT-LINED BAKING BAKING SHEET. PLACE THEM IN YOUR REFRIGERATOR OVERNIGHT

2. IN THE MORNING, REMOVE THE CROISSANTS FROM THE FRIDGE

3. EGG WASH THE CROISSANTS BEFORE PROOFING. GENTLY BRUSH YOUR CROISSANTS WITH THE FOLLOWING EGG WASH: EQUAL PART EGGS, MILK, AND A PINCH OF SALT WHISKED TOGETHER

4. ALLOW THE CROISSANTS TO PROOF (UNCOVERED) TO ABOUT 1.5X THEIR ORIGINAL SIZE. YOU CAN LEAVE THEM ON THE COUNTER IN THE WARMEST PART OF YOUR KITCHEN, OR TRY A MAKESHIFT PROOFING BOX. SEE BELOW 'HOW TO PROOF IN YOUR OVEN.' THE MOST IDEAL ENVIRONMENT FOR CROISSANTS TO PROOF IS ONE WITH HUMIDITY (BUT NOT HOT ENOUGH TO MELT BUTTER)

5. ONCE PROOFED, REMOVE YOUR CROISSANTS FROM THE OVEN. PRE-HEAT THE OVEN TO 375F

6. BAKE AT 375F IN CONVECTION OVEN FOR ABOUT 18-20 MINUTES, ROTATING HALFWAY THROUGH

TIP: PLACE AN ICE CUBE AT THE BOTTOM OF THE OVEN WHEN PLACING THE CROISSANTS IN FOR EXTRA STEAM.

7. IT WILL BE TEMPTING TO TRY THEM IMMEDIATELY UPON TAKING THEM OUT OF THE OVEN, BUT ALLOW THEM TO COOL. THEN ENJOY!

HOW TO PROOF IN YOUR OVEN

1. ADJUST AN OVEN RACK TO THE MIDDLE POSITION AND PLACE AN 8X8 OR 9X13 OVEN SAFE PAN IN THE BOTTOM OF THE OVEN. FILL THE PAN WITH 3 CUPS BOILING WATER

2. PLACE THE 9X13 BAKING DISH OF CROISSANTS ON THE MIDDLE RACK

3. CLOSE THE OVEN DOOR AND ALLOW THE DOUGH TO RISE