



MCCALL'S RECIPE: CROISSANTS

	<u>Metric</u>	<u>Imperial</u>	<u>Cups</u>
Step 1:			
Dry Yeast (Active)	25 g	1 oz	2 tbsp
Warm water (110°F - 115°F) (40°C- 46°C)	75 g	2 1/2 oz	1/3 cup
Step 2:			
All-Purpose Flour	660 g	23 1/4 oz	4 3/4 cups
Fine Sugar	65 g	2 1/4 oz	5 tbsp
Salt	15 g	1/2 oz	1 tbsp
Cold Milk	450 g	16 oz	2 cups
Step 3:			
Butter—unsalted	120 g	4 1/4 oz	3/4 cup
Roll-In Shortening	240 g	8 1/2 oz	1 1/2 cups
TOTAL (approx.)	1650 g		

Method:

Step 1: Sprinkle yeast into warm water. Let foam slightly. Step 2: Place flour, sugar and salt into bowl. Add cold milk and yeast mixture. Mix into a dough. Place in cooler. Step 3: Mix butter and roll-in shortening (fat) together. Place between two pieces of grease-proof paper. Make into a square.

The dough and the fat should be of the same consistency. Therefore, it may be necessary to cool fat before using it.

Carefully make the dough into a square and place the square piece of fat in the middle. Fold the dough like an envelope on top of the fat to make exactly 3 layers (2 dough 1 fat)