

# QUICK CROISSANTS

Yield: 16 rolls

Bake: 325 F

Time: 30 mins

## Ingredients:

### Yeast Batter

125 ml	warm water
3 ml	sugar
10 ml	yeast
50 ml	butter
90 ml	evaporated milk
45 ml	sugar
3 ml	salt
1	egg
125 ml	flour

### Dough

500 ml	flour
125 ml	chilled butter

## DAY ONE

Measure out the warm water and sugar into a glass liquid measure, stir to blend. Sprinkle the yeast on top, stir and let stand for 5-8 mins or until frothy.

Put the 50 ml of butter in a small custard cup and melt on 50% power in the microwave for about 20 secs or until just melted. DO NOT OVERHEAT.

In a medium bowl, stir together the evaporated milk, salt, sugar and egg. Mix well. Then blend in the flour with an electric mixer or whisk. Pour in the melted butter and stir. Add the yeast and stir.

In a large bowl measure out the 500 ml of flour and using your pastry blender cut in the 125 ml of chilled butter until it is the size of dried kidney beans. (don't make the fat particles too small or you will not get flaky croissants).

Pour the yeast batter over top of the flour and carefully fold the two together using a rubber spatula just until the flour mixture is moistened. (DO NOT OVERMIX).

Clean and dry your medium bowl and transfer the dough to that bowl and cover it with saran wrap, label it and put it in the fridge.

## DAY TWO

Remove the dough from the refrigerator and on a floured surface press the dough into a compact ball. Knead it about four times to release any air bubbles. Divide it into two round flat pieces.

Roll one circle out at a time until it is about 10 inches wide in diameter.

Using a pastry cutter cut the circle into 8 pie shaped wedges.

For each croissant, roll a wedge starting at the widest end and roll toward the point. Shape it onto a crescent and put it on an ungreased baking sheet. Let it rise on top of the stove at room temperature until it has double in size. When it is almost double, brush it with the egg wash.

Bake at 325 F for 30 mins or until golden brown. Serve warm.