CROISSANT

Dough

Yield: 5 lbs., 15 oz.  2705 g

INGREDIENTS:

<table>
<thead>
<tr>
<th>U.S. Standard</th>
<th>Metric</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1 lb., 1 oz.</td>
<td>490 g</td>
</tr>
<tr>
<td>Milk</td>
<td>12.7 oz.</td>
<td>360 g</td>
</tr>
<tr>
<td>Egg, whole</td>
<td>1.8 oz.</td>
<td>50 g</td>
</tr>
<tr>
<td>Yeast, osmotolerant</td>
<td>.6 oz.</td>
<td>18 g</td>
</tr>
<tr>
<td>Flour, bread</td>
<td>3 lbs., 4.8 oz.</td>
<td>1,500 g</td>
</tr>
<tr>
<td>Sugar, granulated</td>
<td>6.9 oz.</td>
<td>195 g</td>
</tr>
<tr>
<td>Salt</td>
<td>1 oz.</td>
<td>30 g</td>
</tr>
<tr>
<td>Malt</td>
<td>.18 oz.</td>
<td>5 g</td>
</tr>
<tr>
<td>Butter, softened</td>
<td>2 oz.</td>
<td>57 g</td>
</tr>
</tbody>
</table>

METHOD OF PREPARATION:
1. Gather all the ingredients and equipment.
2. Scale ingredients.
3. Desired dough temperature is 78°F (18°C).
4. Warm the water, milk, and eggs to 64°F (17°C).
5. Combine water, milk, eggs, and yeast in a stationary mixer fitted with a dough hook, and stir to dissolve the yeast.
6. Add remaining ingredients.
7. Mix on first speed for four minutes.
8. Mix on second speed for two minutes.
9. Place dough in a covered container and ferment for two hours at room temperature.
10. Shape dough into a rectangle and place on a parchment-lined sheet pan that has been lightly dusted with flour.
11. Cover with plastic and place in refrigerator overnight.

Roll-in Butter

INGREDIENTS:

<table>
<thead>
<tr>
<th>U.S. Standard</th>
<th>Metric</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter</td>
<td>1 lb., 4.6 oz.</td>
<td>585 g</td>
</tr>
</tbody>
</table>

METHOD OF PREPARATION:
1. Soften the butter with a rolling pin and roll out to a rectangle exactly half the length and the same width as the final dough.
2. Place in refrigerator overnight.
**METHOD OF PREPARATION (NEXT DAY):**

1. Move dough from refrigerator to freezer, chill for 30 minutes.
2. Remove roll-in butter from refrigerator and let set at room temperature until pliable. It is important that the butter and dough are the same consistency at this point.
3. Place butter on half of the dough and fold the other half over, squaring the corners of the dough with each other. Butter should be visible from three sides.
4. Pound together with the palm of your hand to ensure that the dough sticks to the butter.
5. Send the dough through the sheeter folded-edge ("belly") first.
6. Sheet dough to 13 in. (33 cm) long (this will be the width of your dough), then rotate 90 degrees and sheet down to .3 in. (9 mm), in increments of .08 in. (2 mm) each. Trim edges. Fold dough into thirds, taking care to keep corners straight and avoid stretching the dough. This is the first of three tri-folds.
7. Repeat step 6, creating the second tri-fold.
8. Place dough in freezer for approximately 30 minutes.
9. Repeat step 6 again, creating the third tri-fold.
10. Place dough in refrigerator for 1.5 hours, then move dough to freezer for an additional 30 minutes.
11. Sheet the dough to 20 in. (50.8 cm) long, then rotate 90 degrees and sheet down to .11 in. (2.75 mm), again in increments of .08 in. (2 mm) each.
12. Shape immediately.
13. Proof at 78°F (26°C) until croissants have nearly doubled in size, a minimum of two hours. When ready to bake, the shaped croissants will have a slight jiggle.
14. Carefully egg wash.
15. Bake in a convection oven at 350°F to 360°F (177°C to 182°C) for approximately 15 to 20 minutes.
## DANISH

### Dough

**Yield:** 6 lbs., 3 oz.  
2,836 g

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>U.S. Standard</th>
<th>Metric</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk</td>
<td>1 lb., 10 oz.</td>
<td>740 g</td>
<td>46</td>
</tr>
<tr>
<td>Eggs, whole</td>
<td>6.3 oz.</td>
<td>180 g</td>
<td>11.3</td>
</tr>
<tr>
<td>Yeast, osmotolerant</td>
<td>.71 oz.</td>
<td>20 g</td>
<td>1.25</td>
</tr>
<tr>
<td>Flour, bread</td>
<td>3 lbs., 8 oz.</td>
<td>1,600 g</td>
<td>100</td>
</tr>
<tr>
<td>Sugar, granulated</td>
<td>6.7 oz.</td>
<td>190 g</td>
<td>11.9</td>
</tr>
<tr>
<td>Salt</td>
<td>1.1 oz.</td>
<td>32 g</td>
<td>2</td>
</tr>
<tr>
<td>Butter, softened</td>
<td>1.5 oz.</td>
<td>44 g</td>
<td>2.8</td>
</tr>
</tbody>
</table>

### METHOD OF PREPARATION:

1. Gather all the ingredients and equipment.
2. Scale ingredients.
3. Desired dough temperature is 78°F (26°C).
4. Warm the milk and eggs to 64°F (18°C).
5. Combine milk, eggs, and yeast in a stationary mixer fitted with a dough hook, and stir to dissolve the yeast.
6. Add remaining ingredients.
7. Mix on first speed for four minutes.
8. Mix on second speed for two minutes.
9. Place dough in a covered container and ferment for two hours at room temperature.
10. Shape dough into a rectangle and place on a lightly dusted, parchment-lined sheet pan.
11. Cover with plastic; place in cooler overnight.

### Roll-in Butter

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>U.S. Standard</th>
<th>Metric</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter</td>
<td>1 lb., 11 oz.</td>
<td>770 g</td>
<td>48</td>
</tr>
</tbody>
</table>

### METHOD OF PREPARATION:

1. Soften the butter with a rolling pin and roll out to a rectangle exactly half the length and the same width as the final dough.
2. Place in cooler overnight.

### METHOD OF PREPARATION (NEXT DAY):

1. Move dough from cooler to freezer, and chill for 30 minutes.
2. Remove roll-in butter from cooler and let set at room temperature until pliable. It is important that the butter and dough are the same consistency at this point.
3. Place butter on half of the dough and fold the other half over, squaring the corners of the dough with each other. Butter should be visible from three sides.
4. Pound together with the palm of your hand to ensure that the dough sticks to the butter.
5. Send the dough through the sheeter folded-edge (“belly”) first.
6. Sheet dough to 13 in. (33 cm) long (this will be the width of your dough), then rotate 90 degrees and sheet down to .3 in. (9 mm), in increments of .08 in. (2 mm) each. Trim edges. Fold dough into thirds, taking care to keep corners straight and avoid stretching the dough. This is the first of three tri-folds.
7. Repeat step 6, creating the second tri-fold.
8. Place dough in freezer for approximately 30 minutes.
9. Repeat step 6 again, creating the third tri-fold.
10. Place dough in cooler for 1.5 hours, then move dough to freezer for an additional 30 minutes.
11. Sheet the dough to 20 in. (50.8 cm) long, then rotate 90 degrees and sheet down to .11 in. (2.75 mm), again in increments of .08 in. (2 mm) each.
12. Cut dough into 4-in. (10.2-cm) squares and shape immediately.
13. Proof at 75°F to 78°F (24°C to 26°C) for 1.5 hours.
14. Apply desired filling approximately 30 minutes before baking.
15. Bake in a convection oven at 350°F to 360°F (177°C to 182°C) for approximately 15 to 20 minutes.
16. Glaze, if desired, while still warm.
PUFF PASTRY DOUGH NO. 1

Yield: 7 lbs., 8.25 oz. 3,409 g

INGREDIENTS:

<table>
<thead>
<tr>
<th>U.S. Standard</th>
<th>Metric</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour, bread</td>
<td>2 lbs., 8 oz.</td>
</tr>
<tr>
<td>Salt</td>
<td>.5 oz.</td>
</tr>
<tr>
<td>Butter, unsalted (55°F/13°C)</td>
<td>8 oz.</td>
</tr>
<tr>
<td>Water, ice cold</td>
<td>1 lb., 4.25 oz.</td>
</tr>
<tr>
<td>Eggs, whole</td>
<td>2 oz.</td>
</tr>
</tbody>
</table>

Roll-in Butter

<table>
<thead>
<tr>
<th>U.S. Standard</th>
<th>Metric</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter (unsalted)</td>
<td>2 lbs., 12 oz.</td>
</tr>
<tr>
<td>Flour, bread</td>
<td>2.75 oz.</td>
</tr>
<tr>
<td>Flour, cake</td>
<td>2.75 oz.</td>
</tr>
</tbody>
</table>

METHOD OF PREPARATION:

1. Gather all the ingredients and equipment.
2. Scale ingredients.

Methods for Mixing Dough Portion of Puff Pastry:

SABLE METHOD (BENCH METHOD):

1. On the surface of a workbench, make a mound of the bread flour and salt.
2. Cube the butter and place it on the mound of flour.
3. Using a bench scraper, cut the cubes into the flour until the mixture resembles sand.
4. In a bowl, whisk together the water and whole eggs.
5. Make a well in the flour mixture and place the liquid mixture in the center.
6. Beginning with the flour at the center of the well, begin mixing the flour mixture into the liquid mixture.
7. Continue mixing until all liquid has been absorbed.
8. Knead by hand until the dough is smooth, approximately three minutes.
9. Wrap in plastic and relax the dough for 20 to 30 minutes.

MACHINE METHOD:

1. In the bowl of a stationary mixer fitted with a paddle, place the flour and salt.
2. Cube the butter and add it to the bowl.
3. Mix on first speed until the mixture resembles sand.
4. Remove the paddle and replace it with a dough hook.
5. In a bowl, whisk together the water and the whole eggs.
6. Make a well in the center of the flour mixture and add the liquid mixture.
7. Mix on first speed until combined, approximately two to three minutes.
8. Mix on second speed until the dough is smooth, approximately three to five minutes.
9. Remove the dough from the mixing bowl.
10. Wrap in plastic and relax the dough for 20 to 30 minutes.
**Roll-in Butter:**
1. In the bowl of a stationary mixer fitted with a paddle, mix the butter and flour on second speed until thoroughly incorporated. Scrape the bowl as needed.
2. Leave the mixture in the bowl if using the spot method (below).
3. If using the block method (below), form the mixture into a block and refrigerate.

**To Assemble the Dough (Spot Method):**
1. On a floured surface or canvas, roll the dough into a rectangle that is .75 to 1 in. (1.9 to 2.5 cm) thick.
2. Place the roll-in butter on two-thirds of the rectangle, maintaining a margin of dough around the perimeter.
3. Fold the uncovered third of dough over one-third of the covered dough.
4. Fold the remaining third on top.
5. Roll the dough into a rectangle.
6. Fold one-third of the dough to the middle.
7. Fold the remaining third on top, completing a three-fold.
8. Roll the dough into a rectangle.
9. Fold each end to the center and fold one half on top of the other, completing a four-fold.
10. Refrigerate the dough for 30 minutes.
11. Remove from the refrigerator, roll to a rectangle, and give a three-fold.
12. Refrigerate for 30 minutes.
13. Remove from the refrigerator, roll to a rectangle, and give a four-fold.
14. Refrigerate for a minimum of 45 minutes.
15. Process as required.

**To Assemble the Dough (Block Method):**
1. On a floured surface or canvas, roll the dough into a square that is .75 to 1 in. (1.9 to 2.5 cm) thick and slightly larger than the block of roll-in butter.
2. Place the block diagonally on the square, leaving four triangles of dough showing.
3. Fold each of the triangles to the center of the block and seal.
4. Roll the dough into a rectangle.
5. Fold one-third of the dough to the middle.
6. Fold the remaining third on top, completing a three-fold.
7. Roll the dough into a rectangle.
8. Fold each end to the center and fold one-half on top of the other, completing a four-fold.
9. Refrigerate the dough for 30 minutes.
10. Remove from the refrigerator, roll to a rectangle, and give a three-fold.
11. Refrigerate for 30 minutes.
12. Remove from the refrigerator, roll to a rectangle, and give a four-fold.
13. Refrigerate for a minimum of 45 minutes.
14. Process as required.
PUFF PASTRY DOUGH NO. 2

Yield: 6 lbs., 6.6 oz. 2,910 g

INGREDIENTS:

<table>
<thead>
<tr>
<th>U.S. Standard</th>
<th>Metric</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dough</td>
<td></td>
</tr>
<tr>
<td>Flour, bread</td>
<td>3 lbs., 8.4 oz.</td>
</tr>
<tr>
<td>Water</td>
<td>1 lb., 3.3 oz.</td>
</tr>
<tr>
<td>Butter, softened</td>
<td>14.1 oz.</td>
</tr>
<tr>
<td>Salt</td>
<td>1.4 oz.</td>
</tr>
<tr>
<td>Malt</td>
<td>.7 oz.</td>
</tr>
<tr>
<td>Egg</td>
<td>3.5 oz.</td>
</tr>
<tr>
<td>Wine, white</td>
<td>7 oz.</td>
</tr>
<tr>
<td>Butter Block</td>
<td></td>
</tr>
<tr>
<td>Butter</td>
<td>3 lbs., 8.4 oz.</td>
</tr>
<tr>
<td>Flour</td>
<td>14.1 oz.</td>
</tr>
</tbody>
</table>

METHOD OF PREPARATION:

1. Gather all the ingredients and equipment.
2. Scale ingredients.
3. In the bowl of a stationary mixer fitted with a dough hook, mix the flour, water, softened butter, salt, and malt on low speed until the dough comes together and cleans the bowl, approximately four minutes.
4. While mixing on medium speed, add the egg and white wine gradually. Continue mixing on medium speed for 10 minutes.
5. Form the dough into a rectangle and wrap in plastic. Refrigerate for 30 minutes.
6. In the bowl of a stationary mixer fitted with a dough hook, mix the butter and flour until the mixture is combined and “malleable.”
7. Wrap the butter in plastic and refrigerate.
8. Place the dough in the freezer for 30 minutes.
9. Remove the butter from the refrigerator and soften slightly.
10. Sheet or roll the dough into a rectangle twice the size of the butter block.
11. Place the butter block on half of the dough and fold the remaining half over the top of the butter.
12. Sheet or roll the dough and give a three-fold.
13. Sheet or roll the dough and give a four-fold.
14. Wrap the dough in plastic and refrigerate for 45 minutes.
15. Remove the dough from the refrigerator.
16. Sheet or roll the dough and give a three-fold.
17. Sheet or roll the dough and give a four-fold.
18. Wrap the dough in plastic and refrigerate a minimum of 45 minutes or until needed.
19. Sheet or roll the dough and cut into shapes as needed.
20. Bake in a 400°F to 420°F (204°C to 216°C) oven until maximum volume is achieved.
21. Lower the temperature to 380°F (193°C) and bake until golden brown.