

Croissant Rolls

By Erin Hungsberg

Indulge in the buttery perfection of Erin's croissant rolls, a delightful twist on the classic French pastry. These delectable treats boast a rich, flaky texture, with each bite revealing layers of golden-brown goodness.

Yield: 6 croissant rolls

Prep Time: 48 hr

Bake Time: 15 min

Ingredients:

Croissant Rolls

- 6g (2 teaspoons) Caputo Lievito Dry Yeast
- 130g (1/2 cup + 2 teaspoons) water at 100°F
- 250g (1 and 2/3 cups) Caputo "00" Chef's Flour or Caputo "00" Pastry Flour
- 30g (2 1/2 tablespoons) sugar, superfine
- 5g (1 teaspoon) kosher salt
- 1 egg yolk
- 25g (1 3/4 tablespoons) butter, melted
- 138g (10 tablespoons) European butter block
- 1 egg (for egg wash)
- Flaky sea salt

Special Equipment

- 6-well bun pan
- Wax paper
- Rolling pin
- Parchment paper



Instructions:

Day 1: Make the Dough and Butter Block

1. Whisk the Caputo Lievito Dry Yeast into the water for 30 seconds and let rest for 5 minutes.
2. Combine the dry ingredients (Caputo "00" Chef's Flour or Caputo "00" Pastry Flour, sugar, and salt) in a medium-sized mixing bowl.
3. Add the egg yolk and butter and stir to combine.
4. Knead the dough by hand for 2 minutes and slap the dough against the counter until the surface is smooth.
5. Shape into a ball, place the dough in an oiled bowl, and cover with plastic wrap.
6. Rest in the refrigerator for 10 minutes.
7. Turn and fold the dough over itself.
8. Place the dough back in an oiled bowl and cover with plastic wrap.
9. Rest in the refrigerator for 10 minutes.
10. Turn and fold the dough over itself a second time.
11. Place the dough back in an oiled bowl and cover with plastic wrap.

12. Rest in the refrigerator for 30 minutes.
13. Shape the dough into a 7" square wrapped in greased wax paper.
14. Wrap the dough in plastic wrap.
15. Chill in the refrigerator for 8-12 hours (minimum 4).

Day 2: Laminating, Folding, and Baking

1. Prepare a bun pan with 6 wells by placing a parchment circle in each well.
2. Preheat the oven to 390 degrees F on the convection bake setting.
3. Unwrap the dough square onto a lightly floured work surface.
4. Roll the corners slightly larger and place the butter like a diamond in the center.
5. Fold the dough over the butter block and pinch to seal the seams.
6. Flip the dough over and using a rolling pin, press ridges into the dough in both directions, stretching and elongating the dough as you go.
7. Flip the dough back over and roll with constant pressure until the dough measures 18" in length and ¼" thick.
8. *Maintain as square of a shape as possible.
9. Fold the top down ¾ of the way and the bottom up ¼ to meet.
10. Fold in half and wrap in plastic wrap.
11. Rest in the refrigerator for 30 minutes.
12. Unwrap the dough and roll with constant pressure until the dough measures 18" in length and ¼" thick.
13. Fold 1/3 way down and 2/3 up over the first fold to make a square.
14. Wrap in plastic wrap.
15. Rest in the refrigerator for 30 minutes.
16. Unwrap the dough and roll with constant pressure until the dough is 9" wide and ¼" thick.
17. Mark the dough at 1-1/2" increments and cut the dough into 6 equal strips.
18. Stretch each strip, roll up, and place in the prepared pan.
19. *Use a small amount of egg wash to hold the rolled croissants together.
20. Repeat with remaining rolls, and lightly egg wash the tops.
21. Invert another sheet pan or bun pan on top the rolls and allow to proof for 2 hours in a draft-free space.
22. Lightly and carefully egg wash the proofed croissants again, and generously sprinkle with flaky sea salt.
23. Bake at 390 degrees F convection setting for 5 minutes.
24. Reduce heat to 330 degrees F convection for an additional 12-15 minutes until deeply golden and the internal temperature reads 200 degrees F.