

Croissants

2 packages dry yeast
1 cup warm water
1 cup unbleached flour
 $\frac{3}{4}$ cup evaporated milk
 $1\frac{1}{2}$ teaspoons salt
1 egg, beaten
 $\frac{1}{3}$ cup sugar
 $\frac{1}{4}$ cup melted butter

1 cup chilled butter, cut into small pieces
4 cups unbleached flour
1 egg, beaten with 1 tablespoon water

Yield: 16 Large / 32 Small

In a large bowl mix yeast with warm water to soften. Let yeast mixture rest for a couple minutes. To yeast mixture, stir in 1 cup flour, evaporated milk, one beaten egg, sugar, melted butter and salt. Beat to smooth batter. Set aside.

Cut the chilled butter into 4 cups flour until butter particles are the size of dried kidney beans. Pour yeast batter over top of flour and butter mixture, and carefully turn the mixture over with a spatula to blend just until all the flour is moistened.

Cover bowl tightly with plastic wrap and refrigerate until well chilled, at least 4 hours and up to 4 days. Do not compromise on this chilling time.

Remove dough to floured board and press into compact ball. Knead about 6 turns to release air bubbles. Divide dough into 4 equal parts.

Shape one part at a time leaving remaining dough wrapped in plastic wrap in refrigerator. To shape, roll one quarter dough on floured board into circle about 18 inches in diameter. With a sharp knife cut circle into 4 pie-shaped wedges (8 for small rolls).

For each croissant, loosely roll wedges toward point, starting with outer edge of wedge. Shape each roll into a crescent and place on ungreased cookie sheet with the point down. Allow at least $1\frac{1}{2}$ inches space around each croissant.

Cover lightly and let rise at room temperature in a draft-free place. **Do not** speed the rising of the rolls by placing them in a warm spot. When about doubled in bulk, brush with egg and water mixture. Bake in preheated 400° oven for 12 to 15 minutes.