

Pure butter croissant with the magimix

Pure butter croissant with the magimix

20 min	20 min 17 min	20 min 17 min 37 min	20 min 17 min 37 min 4/10
20 min 17 min 37 min 4/10 8	20 min 17 min 37 min 4/10 8 15	20 min 17 min 37 min 4/10 8 15	15

20 min 17 min 37 min 4/10 8 15 15

500G of flour
150g of butter
130G of milk
130G of water
50g of powdered sugar
25G of yeast
15G of salt
1 egg yolk

**500G of flour
150g of butter
130G of milk
130G of water
50g of powdered sugar
25G of yeast
15G of salt
1 egg yolk**

Make excellent homemade croissants with your TM31, TM5, and TM6 to enjoy for breakfast :

- Â»
 - Place the yeast and milk in the Thermomix bowl and cook for 2 minutes at 37°C on speed 2.
- Â»
 - Add the flour, granulated sugar, salt, water, and mix for 3 minutes on kneading function.
- Â»
 - Form a ball and let it rise for at least 1 hour.
- Â»
 - Punch down the dough by sprinkling flour on the work surface, placing the dough on it, and pressing with the palm of your hand to release the gas.
- Â»
 - Form a ball again and let it rest for another hour.
- Â»
 - Meanwhile, flatten the butter with a rolling pin to form a square of approximately 20cm.
- Â»
 - Take the dough, sprinkle the work surface with flour, and roll out the dough to form a flower shape with 4 petals. Place the flattened square of butter in the center of this flower.
- Â»
 - Fold the dough over the butter and press firmly to ensure that the butter is well enclosed and cannot escape.
- Â»
 - Roll out the dough into a long rectangle and fold the bottom part up to 2/3 of the height, then fold the top part over.
- Â»
 - Rotate the dough a quarter turn and repeat the previous step at least 3 times.
- Â»
 - Then shape a rectangle of 40cm*50cm, cut it in half lengthwise.

Pure butter croissant with the magimix

Â»

- Now you have 2 rectangles of 20cm*25cm.

Â»

- Make triangles out of this dough.

Â»

- Roll each triangle, starting from the wide end.

Â»

- Let them rise for 45 minutes, brush each croissant with egg yolk to make it golden, and bake for 15 minutes at 210°C.

You will enjoy them. Yummy ;)