

Craquelin croissant



PORTIONS	PREPARATION TIME	COOK TIME
6	2h	20-25 min

SUGGESTED MOMENT OF CONSUMPTION :

Breakfast Lunch Brunch Snacks Appetizer



RECIPE CREATED BY
Tina Wilson, Chef



/ *List of ingredients*



Perfect croissant 59103

Quantity: 6

115 g Unsalted butter, softened

115 g AP flour

25.5 g Fine almond flour

1/8 tsp Kosher salt

50 g Praline grains

/ *Preparation steps*

STEP 1

In a stand mixer, blend the brown sugar and the butter until smooth. Add in the flour and salt and blend on medium low speed until no dry ingredients are still visible.

STEP 2

Add in the praline grains until combined. The dough should appear damp and crumbly.

STEP 3

Using your hands, bring the dough together to form a ball. The dough should be sticky; do not add extra flour.

STEP 4

Press the dough into a rectangle on parchment paper. Cover it with another piece of parchment paper and roll it out until an even 1/8 thickness all around.

STEP 5

Place on a sheet pan and then in the freezer for at least 5 minutes, or refrigerate for a minimum of 15 minutes.

STEP 6

Cut the dough to the desired shape and place on each section of the frozen croissant.

STEP 7

Bake the croissant for 20 - 25 minutes at 350°F until golden brown.