C R O I S S A N T

Ingredients
125 grams butter
Teaspoon salt
10 grams of yeast (a tablespoon)
a tablespoon of sugar
650g brown flour
2 eggs
lukewarm milk cup
lukewarm water cup
The caliber of the cups is 200 ml

Directions
To prepare the dough: In a bowl we put warm milk, warm water, sugar, yeast, then we mix them well until the sugar and yeast grains dissolve, then add the first whole egg and egg whites only from a second egg, then we mix the eggs with the mixture, then add flour and salt, Then we knead all the ingredients, and after we get the consistency of the dough, we put it in a bowl greased with a little oil, then we close the dough with a cloth and put it in a warm place until the dough ferments. Forming stage: We divide the dough into eight sections, with each section being rounded to form a ball, then we roll out each ball of dough, and then we put all the dough in a bowl greased with a little butter, on top of each other and we grease between each layer of dough with a little butter, Then we cover them with a clean bag, then put them in the refrigerator for 40-90 minutes, then we roll the dough into a square shape, and then we fold one end of the dough in half and then the other end, then we unfold it a little, and after the individual we cut the excess edges of the dough, and then We cut the dough into similar triangles, then we stuff them and roll them, then we cover the dough with a cloth and leave them, and then we grease the face of the dough with egg yolk and milk. Grilling stage: We turn on the oven at a temperature of 190 above and below for half an hour, then put the dough in the oven and leave it for 30-35 minutes, and then the croissants are ready.

C H E F O M A R

Bon Apetit!