

CLASSIC & CHOCOLATE CROISSANTS

baking instructions

Our incredible bakers prepare our classic and chocolate croissants in the traditional French style, using butter and ultra-thin layers of yeast dough, laboriously folding and cutting the pastry by hand. The chocolate croissants are further enriched with a filling of premium chocolate batons from renowned French maker Valrhona.

Preparation for you is simple: allow the croissants to rise overnight, then bake and enjoy warm from the oven at their flaky, buttery finest.

RECEIVING INSTRUCTIONS:

Upon receipt, place in the freezer, where they will keep for up to one month or place in your fridge if you plan to bake the day of pick up or the morning after. **IMPORTANT: MUST KEEP FROZEN OR REFRIGERATED**

PREPARATION:

Place the frozen croissants, rounded side up, on a nonstick or parchment-lined baking sheet. Space croissants out evenly about 5 to 6 inches apart. Cover very loosely with a sheet of parchment paper or plastic wrap. Place in your fridge and let it thaw for 4 hours or overnight. For best results bake within 2 days of thawing.

LET IT RISE!

- Room temperature: Let rise at room temperature (68° to 72°F) for about 9 hours or overnight.
- Oven/Toaster Oven: Set on proof mode (75°F - 80°F) and proof for 2.5 - 3 hours.

Proofing tips: If the butter melts out of the croissant while proofing, your oven/toaster oven is too hot, make sure to set at 75°F - 80°F. If the butter leaks out of the dough during baking, your croissants were not fully proofed.

LET'S BAKE!

Preheat an oven to 375°F. Remove parchment paper or plastic wrap covering the croissants. If desired, lightly beat 1 egg with 1 Tbs. milk or cold water and, using a pastry brush, gently brush the croissants with the egg wash. Bake the croissants until golden brown, 20 to 25 minutes (or minimum internal temp of 180°F).

INGREDIENTS*:

- CLASSIC CROISSANTS: Wheat Flour, Eggs, Butter, Salt, Yeast, Sugar
- CHOCOLATE CROISSANTS: Wheat Flour, Eggs, Butter, Salt, Yeast, Sugar, Valrhona Dark Chocolate (*contains soy*)

**These are manufactured in a facility using equipment that processes tree nuts, eggs, milk, wheat, sesame and soy.*