



# CHOCOLATE CROISSANT

Crafted by our award winning  
Pastry Team at Waldorf Astoria Orlando



WALDORF ASTORIA®  
ORLANDO

## INGREDIENTS

**1000 grams**

King Arthur Bread Flour

**25 grams**

Salt

**120 grams**

Granulated sugar

**30 grams**

Fresh yeast

**225 grams**

Water

**350 grams**

Whole milk

**200 grams**

President butter

**1 block**

Bakers Chocolate

## FOLDING

**750 grams**

President butter

(for folding at 10° C/50° F)

## METHOD OF PREPARATION

1. In a mixer with hook attachment, combine all ingredients, except for folding butter, and mix for 4 minutes on the first speed.
2. Mix again for 7 minutes on speed 2.
3. Leave dough in bowl for 1 hour to rise.
4. Leave dough overnight in the refrigerator.
5. Flatten the butter into a 6" x 6" square.
6. Roll dough to 12" x 6" rectangle. Place butter on one side and fold other half of dough on top.
7. Roll the dough into a 16" x 6" rectangle and make a single fold.
8. Roll the dough again into a 16" x 6" inch rectangle and make double fold.
9. Rest for 1 hour in the refrigerator.
10. Cut bakers chocolate into ¼" sticks.
11. Roll the dough to until it is ¼ inch thick; width of dough must be 12". Cut the croissant in a 3" x 12" rectangle.
12. Place 2 chocolate sticks approximately 1 ½" from the right edge, and then fold the right edge of croissant dough over them.
13. Place another chocolate stick and roll. Place seam side down

## PROOFING

1. Proof your croissant at 85° F for 60 minutes.
2. Apply egg wash and then bake at 335° F for 18 minutes or until golden brown.