

## ***BICOLOR CROISSANTS & PAIN AU CHOCOLAT***

*(adapted from many sources)*

*for main dough:*

490g all-purpose flour

36g sugar

10g osmo-tolerant yeast (or regular instant yeast, same amount)

16g salt

300g full-fat milk

70g butter, melted and cooled

*for butter block:*

340g butter cut in pieces, cold

(unsalted Land O'Lakes \*see comments)

35g flour

Batons of chocolate (or chocolate chips)

1 egg for egg wash

simple syrup (water and sugar, equal amounts by weight, dissolved by boiling and cooled)

Make the dough the day before. Add all ingredients except butter to the bowl of a KitchenAid type mixer with a dough hook. Process for about 3 minutes, then add the butter, and mix for about 4 minutes longer, at low-speed. The dough should feel smooth and elastic.

Remove from the machine, knead by hand a few times, place in a bowl coated with a little butter, cover and leave at room temperature for 1 hour. Remove 110g of dough and add a few drops of red gel dye. Wearing gloves, knead the color into the dough, adding more if necessary. It will take a little while, the color will resist mixing at first. Make sure it is totally incorporated throughout the little ball of dough. Reserve both doughs in separate bowls, covered, and place in the fridge overnight.

Make the butter block. Add cold butter and flour to the bowl of a KitchenAid type mixer fitted with the mixing blade. Process for about 2 minutes. Make an envelope for the butter using parchment paper. Fold 24-inch length of parchment in half to create a 12-inch rectangle. Fold

over 3 open sides of rectangle to form 8-inch square, creasing the folds very firmly. Unfold parchment envelope, add the butter/flour and refold the envelope. Roll gently until the butter is uniform in thickness and forms a perfect 8-inch square. Refrigerate 30 minutes.

Roll the main dough (with no color) over a lightly floured surface to a rectangle about 9 x 16 inches, so that you can set the butter square in the center and fold the top and bottom parts over it, with a seam in the exact middle of the butter square. Gently glue the open sides of the dough so that the butter is all cozy inside. Turn the dough so that the seam is vertical now, perpendicular to you.

Roll again to the same general dimension (9 x 16 inches). ***Make the first fold:*** divide the dough in three pieces (eye-balling is fine). Bring the top third down, and the bottom third up, in what is known as the envelope fold. Place the folded dough in the fridge covered with plastic for 45 minutes, transfer to the freezer for 20 minutes.

Roll the dough again (short side facing you) to the same dimension (9 x 16 inches). ***Make the second fold,*** exactly like you did the first. Place the folded dough in the fridge, covered with plastic for 45 minutes, transfer to the freezer for 20 minutes.

Roll the dough again (short side facing you) to the same dimension (9 x 16 inches). ***Make the third and final fold.*** Bring the top part down and the bottom part up to almost meet at the center, leaving a small space between the edges, so that you can fold the dough right there in the center. That is known as the “book-fold.” Refrigerate for 1 hour and freeze for 20 minutes.

While the dough cools, it’s time to roll out the red dough. You need to make it thin and a little bigger than the dimension of the folded white dough, so that it sits on top of it. When the dough is out of the freezer, moisten it very lightly with water, place the rolled out red dough on top, and gently roll them both together (you can flip the dough to place the red one at the bottom after rolling a few times).

Roll both dough sheets together to a final dimension of 9 by 20 inches. Ideally, roll slightly bigger than that, then cut neatly to that final

dimension. If for some reason some parts near the edges do not have the red dough on it, do not worry. Just proceed with cutting the pieces, it will not hurt the final look.

I used half the dough to make croissants and half to make pain au chocolat. To make the croissants, I cut a 9-inch square from the dough and eye-balled triangles from it. With the rest of the dough I cut rectangles that were about 3 1/2 by 4 1/2 inches. Shape croissants and enclose two chocolate batons per pain au chocolat, placing the red dough at the bottom in both cases.

Right after shaping the pain au chocolat, make parallel cuts with a razor blade on the red dough to expose the plain dough underneath. Some scraps from the dough I used to shape as a little flower. Allow the shaped pastries to proof at room temperature for 2 and a half to 3 hours.

Heat the oven to 350F. Brush the pastries very lightly with egg wash, and place them in the freezer for 15 minutes to allow the butter to solidify a bit. Bake for 30 to 35 minutes. Cool on a rack. If desired, brush the surface with a simple syrup while the pastry is still warm for a little shine.