



Item: **Raspberry Croissants**  
Component: Croissant Dough

### Ingredients

#### Polish:

100g all-purpose flour  
0.1g instant yeast  
100g water

#### Dough:

500g all-purpose flour  
75g sugar  
15g kosher salt  
10g instant yeast  
100g BEP (beurre en pomade/softened butter)  
200g water  
330g European-style butter (80% butterfat content) for lamination

### Directions

1. To make the polish, combine the flour, water, and yeast in a mixing bowl. Use the S- hook to mix for 5 minutes, then cover the bowl and set aside to proof for about 30 minutes in a very warm place.
2. To make the dough, combine the flour, sugar, salt, yeast, and butter in a mixing bowl. Use the paddle attachment to mix until the flour is coated.
3. Add the polish and water. Use the S-hook to mix on low speed for 16 minutes to develop proper elasticity. Shape it into a flat rectangular shape, wrap with plastic, and retard well, until the dough is about as firm as the butter for lamination.
4. Pound the 330g butter into a rectangular sheet and laminate it into the dough in a single (letter) fold. Do a total of 3 turns before you proceed with rolling, cutting, and shaping.

**Yield:** 14 croissants



Item: **Raspberry Croissants**  
Component: Raspberry Pastry Cream

### Ingredients

12 oz frozen Washington Red Raspberries  
2 cups heavy cream  
6 egg yolks  
½ cup granulated sugar  
3 Tbsp all-purpose flour  
1 Tbsp cornstarch

### Directions

1. Allow the frozen Washington Red Raspberries to thaw completely; reserve their rendered juices.
2. In a blender, purée the Washington Red Raspberries until completely smooth. Strain with a fine-mesh chinois or sieve to remove the seeds. Transfer to an airtight container and refrigerate.
3. In a saucepan, bring the cream to a bowl. Separately, in a bowl, mix the yolks, sugar, flour, and cornstarch until smooth.
4. Temper the hot cream and egg mixture. Continue to cook the cream over medium heat for 1 to 2 minutes, or until the mixture is 170°F and very thick.
5. Remove the pan from the heat and scrape the pastry cream into a bowl. Press a sheet of plastic wrap against the surface so a skin doesn't form and cool to room temperature before refrigerating to cool completely.
6. In a stand mixer fitted with the paddle attachment, combine the pastry cream and raspberry purée until completely smooth. Refrigerate until ready to use.



Item: **Raspberry Croissants**  
Component: Raspberry Simple Syrup Glaze

### **Ingredients**

8 oz frozen Washington Red Raspberries  
¾ cup sugar  
1/3 cup water  
2 Tbsp lemon juice  
1 lemon, sliced ¼-inch thick

### **Directions**

1. Combine all ingredients in a saucepan. Bring to a boil and cook, stirring occasionally to prevent scorching, for 2 to 3 minutes.
2. Reduce the heat to a gentle simmer and cook for another 7 to 10 minutes, until the Washington Red Raspberries break down.
3. Let cool, then strain through a fine-mesh chinois or sieve to remove the seeds. Refrigerate until ready to use.