

Making croissants! - Réponses

1. Which ingredients are used to make croissants? Water, flour, butter, salt, sugar, eggs & yeast
2. Why do they make the water & flour mixture the day before? For the taste & it's more crispy
3. What is an example of a viennoiserie? A croissant
4. What is an example of a pâtisserie? A chocolate éclair
5. What is the difference between a viennoiserie and a pâtisserie? A viennoiserie uses yeast and most of the time a pâtisserie does not
6. Why is Jonathan proud to be a baker? Because he feels that it represents French culture
7. At this bakery, it normally takes 3 days to make croissants. What happens on each day?
 - Day 1 Kneading the dough
 - Day 2 Working, cutting & shaping the dough
 - Day 3 Baking them
8. At Maison Travers, why do they not use margarine in their croissants? It has no flavour
9. Why is he hitting the butter? To flatten it and make it easier to incorporate
10. What is the ratio of butter to dough? 1.5kg butter : 4kg dough (that's a LOT of butter!!)
11. Why does he need to work quickly when forming the croissants? So the dough doesn't stick to his hands (that's why they want the dough really cold)
12. Why is he putting egg wash on the croissants & pains au chocolat? To make them shiny
13. Why don't they wear gloves in the bakery? They need to be able to feel the dough to know if it's the right texture/consistency etc.