

Making croissants!

<https://youtu.be/2MgHA2KvP5c>



Nom: _____

Date: _____

Période: _____

1. Which ingredients are used to make croissants? _____

2. Why do they make the water & flour mixture the day before? _____
3. What is an example of a viennoiserie? _____
4. What is an example of a pâtisserie? _____
5. What is the difference between a viennoiserie and a pâtisserie? _____
6. Why is Jonathan proud to be a baker? _____
7. At this bakery, it normally takes 3 days to make croissants. What happens on each day?
Day 1 _____
Day 2 _____
Day 3 _____
8. At Maison Travers, why do they not use margarine in their croissants? _____
9. Why is he hitting the butter? _____
10. What is the ratio of butter to dough? _____
11. Why does he need to work quickly when forming the croissants? _____
12. Why is he putting egg wash on the croissants & pains au chocolat? _____
13. Why don't they wear gloves in the bakery? _____