

Julia's Weihnachtscroissants

Ingredients for the dough:

10,5 oz (300 g) flour
¼ teaspoon salt
7 oz (200g) cold butter
5,3 oz (150g) sour cream
1 large egg (egg white and yolk separated)
1 vanilla pod, only the pulp
flour for the working area

Ingredients for the filling:

4,2 oz (120 g) brown sugar
3,5 oz (100 g) walnuts, finely chopped or ground
1 teaspoon cinnamon

Work time: approx. 40 minutes

Rest time: approx. 3 hours

Baking time: approx. 12 minutes

Preparation:

Put flour and salt in a large bowl. Add the cold butter in small pieces and mingle with the mixer (you should get a crumbly dough). Mingle sour cream, egg yolk, and vanilla pulp in a separate bowl and mix well. Add to the flour/salt mix and knead by hand until all ingredients have started to mingle. Cut the dough in three even pieces, press every piece until it is flat, then wrap all three of them (separately) tightly into plastic wrap. Cool for 2-3 hours or over night.

For the filling, mingle sugar, walnuts, and cinnamon.

Preheat the oven (350°F, 175°C) and cover baking trays with baking paper.

Put a bit of flour on your working area and start with one of the three pieces of dough:

On the floured surface, roll out the dough until you get a circle that is 0,05-0,07 in (1,5-2 mm) thick and has a radius of approx. 12 in (30 cm).

Add one third of the filling to the dough evenly and press lightly so it sticks together.

Use a sharp knife to cut and divide the circle into 16 even pieces (as with a pie).

Start rolling each piece from the broad end, then curve slightly (croissant/half moon shape).

Put the croissants on the baking tray (not too close together) and do the same with the other two pieces of dough. Beat the remaining egg white lightly and use a brush to spread it over the croissants evenly. Bake for approx. 12 minutes

Enjoy!

