

Cornetti

COMFORTS OF HOME

MOSCATELLIS.COM



INGREDIENTS

PASTRY

4 Cups of strong baker's flour

1/3 cup of sugar

2 tablespoons of soft butter

pinch of salt

2 eggs, beaten

finely grated zest of 1 orange or lemon

1/2 cup of water at room temperature

1 1/2 tablespoons of dried yeast

LAMINATION

1 Cup of soft butter

GLAZE

1 beaten egg mixed with 2 tablespoons of milk

a little raw cane sugar for dusting on top

Dissolve the yeast in the water and stand for 5 minutes or until frothy. Mix 3/4 of the flour in the bowl, pour in the yeasted water and knead for 3 minutes. Add 1 egg and mix well, then add the second egg and mix until well incorporated into the dough. At this point the dough will be very sticky.

Add remaining flour and sugar and knead for 5 minutes, add 2 tablespoons of soft butter, orange zest, vanilla and mix well. If the dough is still too wet add 1 or 2 tablespoons of flour, (dough needs to be a little sticky.)

Place the dough into an oiled bowl, cover with towel and rest for 30 minutes. Remove dough & stretch it into a rectangle and fold it onto itself. Place it back in the bowl, covered. Repeat after 30 minutes. After the second folding of the dough, allow to rise at room temperature for 3 hours or until doubled in size.

Roll dough onto floured working bench to shape a rectangle about 1 cm thick. Distribute the cubed, soft butter onto the rolled out dough, then fold into three like you were folding a business letter and roll gently with a rolling pin. Cover with plastic film and rest in the fridge for 30 minutes. After 30 minutes, roll the dough into a rectangle then fold into three again, cover with plastic and chill in fridge for 30 minutes. Repeat two more times.

After the fourth time, roll it out to shape a circle. Cut circle into 4 sections and each section into 4 or 5 triangles, however you wish to size. Roll each triangle gently stretching the dough. Tuck the thinner tip under the belly of your newly shaped crescent to make sure it doesn't come apart during baking.

let rise at room temperature for 1 hour and then bake