

## Savoury Croissants 🍞 🥑

Want to recreate this guest favourite at home? Here's our recipe for making croissants from scratch and assembling the ultimate savoury breakfast sandwich:



### Ingredients for Croissants:

- 500g (4 cups) strong bread flour
- 10g (2 tsp) salt
- 80g (6 tbsp) sugar
- 10g (2 tsp) instant yeast
- 300ml (1 1/4 cups) cold milk
- 300g (10 oz) cold unsalted butter, cut into slices

### Method for Croissants:

1. Mix the flour, salt, sugar, and yeast in a bowl, ensuring the salt and yeast don't touch directly. Gradually add the cold milk, kneading into a smooth dough. Cover and chill for 1 hour.

2. Roll the dough into a rectangle and place the butter slices in the center. Fold the dough edges over the butter and seal the edges.
3. Roll out the dough into a rectangle again, then fold into thirds like a letter. Chill for 30 minutes. Repeat this process 3 more times to create layers.
4. After the final chill, roll out the dough thinly and cut into triangles. Roll each triangle into a croissant shape. Place on a baking tray, cover, and let rise for 1 hour.
5. Preheat the oven to 200°C (400°F) and bake for 15-20 minutes until golden and puffed. Let cool.

### **Assembling Your Savoury Croissant:**

- 1 freshly baked croissant
  - 2 slices of crispy bacon
  - 1 fried or poached egg
  - ½ avocado, sliced
  - Handful of fresh rocket
  - 1 tbsp tomato chutney (homemade or store-bought)
1. Slice the croissant in half and warm it slightly.
  2. Spread the tomato chutney on the bottom half.
  3. Layer on the bacon, egg, avocado, and rocket.
  4. Top with the other half of the croissant and enjoy immediately.



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