Croissant Rolls with Époisses AOP Xavier David topping



Informations

People : **4**
Preparation : **60 min.**
Cooking time : **30 min.**

Ingredients

For the croissant dough :

- 250 g T45 flour
- 250 g T55 flour
- 10 g salt
- 60 g sugar
- 20 g baker’s yeast
- 10 cl milk
- 16 cl water
- 10 g honey
- 50 g butter
- 240 g kneading butter

For the topping :

- 200 g Époisses AOP Xavid David

Preparation steps

Difficulty level: difficult ?????????

1. Dissolve the yeast in the milk and warm water.
2. Mix the flour with the salt and sugar in the bowl of a food processor. Make a well and pour in the yeast-milk-water mixture.
3. Add the honey and knead at a slow speed for 3 minutes.
4. Add the diced butter and knead again on medium speed for 6 minutes.
5. Cover the mixture and leave to rest for 15 minutes at room temperature.
6. Deaerate the dough. Roll out into a 20 x 40 cm rectangle and chill for 2 hours.
7. Spread the kneading butter into a 20 x 20 rectangle. Chill this too.
8. When the pastry has cooled, combine it with the butter and proceed as for a puff pastry. Place the butter in the centre of the pastry and fold over the 2 edges, making a double turn. Chill again for 2 hours and then make a single turn, again chilling for 2 hours.
9. Roll out the pastry to a thickness of 4 mm and trim the edges to reveal the puff pastry.
10. Moisten the edges with a brush and roll into a tight ball. Cut out 4 slices of the same thickness. Butter the centre. Leave to rise for 1 hour at room temperature.
11. Preheat the oven to 175°C and place the rolls in the oven for 40 minutes, turning them over halfway through cooking.
12. Melt the cheese in a saucepan over a bain-marie.
13. Once the rolls have cooled, pour the melted cheese into a pastry bag and generously fill the inside of the rolls, leaving the cheese to overflow.
14. Serve at room temperature.