



MINI SOURDOUGH CROISSANT CROUTONS

Instructions:

1. Roll your prepared croissant dough to approximately 12 inches by 10 inches on a lightly floured surface.
2. Cut the dough into triangles with 1-inch bases and 3-inch length instead of the usual 4-inch bases and 10-inch length.
3. Starting from the wide base, gently roll each small triangle toward the point to create tiny croissant shapes.
4. Place mini croissants on a parchment-lined baking sheet with space between each for rising.
5. Allow to proof according to your croissant recipe timing, checking slightly earlier as mini croissants may rise faster.
6. Egg Wash: 1 egg yolk + 1 TBS milk. Brush on and be sure to avoid the cut edges
7. Bake following the original recipe temperature, but check for doneness 10 minutes earlier than usual. They're ready when golden brown and sound hollow when tapped.

Creating the Croutons

Once your mini croissants have cooled completely, cut each one in half if you want even smaller bite-sized pieces.

Garlic Herb Butter

Ingredients:

4 to 6 tablespoons melted butter
3 to 4 garlic cloves, minced
2 tablespoons fresh parsley, finely chopped
1 tablespoon fresh chives, chopped
1 teaspoon fresh thyme leaves
1/2 teaspoon salt
1/4 teaspoon black pepper

Instructions:

1. Combine melted butter with minced garlic in a mixing bowl.
2. Add parsley, chives, thyme, salt, and pepper.
3. Mix everything together until well combined.

Final Baking

Instructions:

1. Preheat oven to 350 degrees F.
2. Using a pastry brush, generously coat each mini croissant with the garlic herb butter mixture.
3. Arrange buttered croissants on a baking sheet
4. Bake for 8 to 12 minutes, checking frequently after 8 minutes.
5. Toss croissants halfway through baking for even browning.
6. Remove when golden brown and crispy throughout.
7. If browning too quickly, reduce temperature to 325 degrees F and continue baking.

These garlic herb croissant croutons will keep their crunch for several days when stored in an airtight container. They're perfect for Caesar salads, mixed greens, or even as a sophisticated garnish for soups.