Pain au chocolat, chocolate croissant, chocolatine

625g flour

25g yeast

12g salt

63g caster sugar

1 egg

155g milk

155g water

250g butter

1 freeze grated butter, make dough, rest 12 hours

2 roll out the 4 corners of the dough into a cross, add butter to the middle, fold corners back over butter

3 repeat the following 3 times

4 roll out (in one direction only) till it is 60 to 70 cm long

5 move dough after each stroke to prevent sticking

6 fold into thirds

7 place in fridge for 30 min

8 roll out dough to 30cmx75cmx4mm

9 cut lengthwise

10 make 16 triangles (tiny cut at base helps shape the croissant)

11 let raise for approx 1 hour

12 baste with egg

13 180 C 20 minutes