

Cornetti, the Italian croissants

Yield: 20 min
Total Time: 255 min

Recipe from: <https://www.recipeschoose.com/recipes/vanilla-italian-love-cake-recipe>

Ingredients:

- 1 7/8 cups bread flour
- 2 cups all purpose flour
- 1 5/16 teaspoons fine sea salt
- 7/8 ounce compressed yeast 1 1/3 cake fresh
- 6 9/16 tablespoons whole milk
- 5 3/8 tablespoons water
- 2 eggs lightly beaten
- 1/2 cup sugar
- 1 vanilla bean
- 2 Orange organic, zest grated
- 4 1/4 tablespoons butter room temperature
- 250 cups butter room temperature, to laminate the croissants
- 2 tablespoons croissants whole milk, to brush the
- 1/2 cup sugar
- 5 5/8 tablespoons water
- 1/2 vanilla bean