**PAWEŁ & Ömer**

**Croissants (ROGALIKI in Polish)**



## **Ingredients:**

* 50 g flour
* 5 g yeast,
* 2050 g butter,
* 250 ml of sour cream,
* 2 whole eggs and 2 yolks (egg whites leave to covering the croissnats),
* vanilla sugar,
* 2 tablespoon of sugar,
* pinch of salt

**Way to prepare:**

* Knead the flour with butter and salt
* Mix yeast with sugar and add to flour
* Then add the rest of the ingredients
* Knead and roll the dough carefully and cut into triangles
* Fill each triangle with the marmalade
* Wrap each piece and make a shape of croissant.
* Beat the egg whites and put over the croissants
* Sprinkle the croissants with sugar and put them on the baking sheet
* Bake at 180 ° C for 20 minutes (until golden brown)
* Follow the form. 20% at 180 degrees.

**ENJOY :)**

**Ömer please prepare: yeast, butter, flour, eggs, sour cream, sugar, marmalade**