

laminated dough

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Laminated Dough

Lamination is butter in sheets rather than in lumps. A block of fat is folded into a dough repeatedly until there are hundreds of alternating layers, and in the oven the water in that butter turns to steam and drives the layers apart. Nothing else is lifting a croissant — no yeast contribution comes close to what the steam does — which is why butter's water content and the dough's temperature matter more here than in any other kind of baking.

Part of [Baking](#). The wider pastry overview is [pastry](#).

The doughs

- **Puff pastry** — no yeast at all; steam alone
- **Croissant dough** — yeasted and laminated, so it proofs as well as puffs
- **Danish** — yeasted, laminated, and enriched with egg
- **Rough puff** and the shortcuts that trade layer count for time
- **Kouign-amann** and the sugar-laminated variants

Technique

- The détrempe and the butter block, and getting both to the same plasticity
- Single (letter) folds against double (book) folds, and the layer arithmetic
- Temperature discipline: butter too cold shatters, too warm merges into the dough
- Resting between turns so the [gluten](#) relaxes
- Shaping, proofing, and the egg wash
- Oven heat and the first ten minutes — see [ovens and heat](#)

Butter

European-style butter runs higher in fat and lower in water than standard butter, which changes both plasticity and the amount of steam available. See [baking fats](#).

Nearby

Folded and layered flatbreads use the same idea with far fewer turns and no oven: paratha, msemen, and the pan-cooked layered breads in [flatbreads](#) and [bread-world-table](#).

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