



CROISSANTS

BY BBQNERDS

Ingredients:

1 can of ready-to-use croissant
dough
1 egg

Supplies:

Pro set
Pizza stone
Pizza peel
Pizza mouth (optional)

Kamado set up:

Indirect heat

Light a reasonable amount of charcoal and heat your Kamado to 180°C. For this recipe, you will be working with indirect heat. Since you will be cooking at a high temperature, it is best to place the pro set immediately after lighting the charcoal.

Place the heat deflector at the lowest level, the grill grate at the highest level, and the pizza stone on top. Without a heat deflector, the pizza stone would become so hot that the bottom of your croissants would burn instantly. If you want to use a pizza mouth, place it in your Kamado now. You can also prepare croissants without a pizza mouth, but its advantage is that it minimizes heat loss when opening the Kamado.

Use a ready-made can of croissant dough. Roll out the dough, cut it into triangles, and then roll each portion into a croissant shape. Place the croissants on a sheet of baking paper.

Next, brush the dough with egg to ensure the croissants turn beautiful golden brown. The easiest way to do this is by using a small brush.

Now place your baking paper with the croissants on the pizza stone and then close the lid of the Kamado or the slide of the pizza mouth.

The perfect baking time for croissants depends on many factors. For the recipe above, we suggest 15-20 minutes, but this may vary per Kamado.

Check the croissants occasionally to prevent them from burning.

Your croissants are ready when they turn golden brown. You can easily remove them from the Kamado using the pizza peel. Finally, let the croissants cool briefly before eating or serving them.

The recipe above is a basic recipe, and you can, of course, experiment with different toppings or fillings.