

Consider Yourself a Croissant Connoisseur?

Croissants are French.

TRUE

Inspired by Austrian August Zang's forerunner, the French croissant was born in Paris circa **1838** and evolved into an entirely different pastry made of multi-layered dough.

Croissants are a bread.

FALSE

The croissant belongs to a genre of French pastry called *viennoiserie*, a class of pastries which are neither bread nor cake, generally consumed in the mornings or as a pick me up.

Croissants are “puff pastries.”

FALSE

There is no such thing as “a puff pastry” - only things *made* of puff pastry. Croissants are *not* made of puff pastry but of a yeasted dough. Both doughs have multiple layers but the methodologies are entirely different including the kneading process and the time factor.

*A rare well-made handcrafted croissant
is the perfect balance
between good bread and fine pastry.*

In France, croissants are found in *boulangeries* (bakeries) and *pâtisseries* (pastry shops.)

TRUE

Viennoiserie are also found in small and bigbox grocers throughout France and worldwide as they are mass-produced both fresh and frozen. The majority of French bakeries and pastry shops now bake those ones onsite and the artisanal heritage trade of beautiful handmade pastry-making is sadly becoming a lost art.

“Pain au chocolat” and “chocolate croissant” are the same thing.

FALSE

Chocolate croissant is a misnomer for the authentic *pain au chocolat*. Although made of croissant dough, it is not crescent-shaped so it's not really a croissant, is it? Wherever you find chocolate croissants, they are industrially-made or made without passion for authenticity. But if you are a true connoisseur, you will seek out a genuine artisan dedicated to the craft and pay homage to a classic French pastry (and the skill it takes to make it) by asking for *pain au chocolat*!