Croissants

This flaky and delicate masterpiece is often presented in French restaurants for dessert. The tastes of France fuse into the kipferl you are dissolving the golden coating of butter that shimmers in the lights. The buttery batter on the inside smells like baked fresh dairy. The flavours dance and while you take every bite of the sweet delicacy, they burst in all directions while your tongue tastes every detail of the dessert. The flakes on the outside of the crescent roll, the tastes of France that fuses into the crescent shaped treat you are dissolving is to perfection. The layers of creamy texture wafts through your nose, signalling the pastry that you are about to take in is filled with wondrous flavour. Way back to the 13th century, Austria, where the croissant was first made, it was called the kipferl, it did not look exactly like the croissant that we see nowadays. Then later, the French decided to modify the dessert and now we see different flavours on the croissants (kipferl,) for example: red velvet, key-lime pie, and vanilla. Even though we tend to think that the French was the original country to give birth to the croissant but instead, it was a Austrian artillery officer called August Zang.