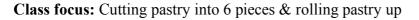




Quick Chocolate Croissants (Pain Au Chocolat)

Season: Winter Type: Dessert Serves: 27 tastings From the garden: -





Equipment:

Chopping boards and knives Baking trays x 3

Baking paper Serving plate x 5 Kitchen tong x 5

Ingredients:

4 ½ sheets puff pastry (thawed)

* (5 ½ sheets for Year 5 class)

54 chocolate buttons

* (66 chocolate buttons for Year 5 class)

What to do:

- 1. Heat oven to 200C.
- 2. Prepare all of the ingredients based on the instructions in the ingredients list.
- 3. Cut each sheet of pastry into half, then each half into three rectangles, making 6 rectangles in total.
- 4. Place 2 chocolate buttons on the short end of the pastry and roll it up.
- 5. Place it on the lined baking tray with the seam side down.
- 6. You should get a total of 27 pastries (33 for Year 5 class).
- 7. Bake for 18 minutes, or until golden brown.
- 8. Serve into 5 serving plates with a kitchen tong in each.