

Chocolate Croissant

A very simple recipe that will go well with a nice espresso at the end of the email or a cup of coffee or tea as a snack at any time of the day.

Ingredients

- 1 package of frozen puff pastry
- 2 chocolate bars of your preference.
(I prefer dark chocolate.)
- 4 tbsp of very cold butter sliced in 8 pieces
- 1 egg beaten



Directions.

1. Take the puff pastry out of the package and let it rest outside for about 10 minutes. We want to be moldable but still cold. Not room temperature.
2. With a rolling pin, lightly roll the dough into a square shape. With a sharp knife make medium sized triangles; 4 triangles per sheet.
3. Brush the dough with the beaten egg. Place some chocolate at the wide edge of the triangle. Fold the dough over and brush with egg wash. Fold the corners in and brush again.
4. Roll the dough creating the croissant shape. Brush with egg wash.
5. Bake in a 375 degree oven for about 12 to 15 minutes or until the croissants are golden. Also, I like to brush some melted butter as soon as they come out of the oven, and eat once they cool.