

## Quick Chocolate Croissants (Pain Au Chocolat)

**Season:** Winter

**Type:** Dessert

**Serves:** 27 tastings

**From the garden:** -

**Class focus:** Cutting pastry into 6 pieces & rolling pastry up



### 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.