



Pain au Chocolat

When travelling to France you must always try their *Pain au Chocolat*. Chocolate is wrapped in puff pastry and baked until golden brown, making it a crowd-pleaser. This recipe is a simple and easy recipe to follow.



Prep
10m



Cook
15m



Serves
4

Ingredients

- 2 sheets puff pastry, homemade or store bought (defrosted)
- 1 egg
- 120g dark chocolate
- 50g sugar

Method

Preheat the oven to 200°C.

Line a tray with baking paper.

Cut the pastry into 4 even squares.

Divide the pastry squares in thirds by indenting a knife mark.

Wash over each square with the lightly beaten egg.

Place 30g of chocolate in the two outside thirds (15g in each third).

Roll the left third inwards and repeat for the right third. The pastry should now look like a scroll.

Place onto the baking tray and egg wash the top of the pastry.

Repeat for the remaining pastry.

Sprinkle sugar over the top and place into the oven.

Bake for 13-15 minutes or until golden brown.

Happy Baking!