Mini Chocolate Croissants

Course: **Pastries**

Servings	Prep time	Cooking time	Total time
8 servings	10 minutes	20 minutes	30 minutes

Ingredients

1 roll of puff pastry

100–150 g (1/3 - 2/3 cup) Chocolate cream

1 egg yolk

Powdered sugar

Directions

1 **Preheat your oven to 200°C (390°F).** This ensures your croissants bake evenly and develop that perfect golden crust.

2 **Roll out the puff pastry** and cut it into triangles as shown in the video. The triangles will form the shape of your croissants.

3 **Spread a generous amount of chocolate cream** on the wide end of each triangle. This will be the delicious filling inside each croissant.

4 **Roll up each triangle** from the wide end towards the narrow tip, shaping them into croissants as you go.

5 **Brush the tops of the croissants with egg yolk** to give them a beautiful golden brown color.

6 **Bake for 20 minutes,** until the croissants are puffed and golden.

7 **Allow them to cool slightly,** then sprinkle with powdered sugar for a sweet finish.