

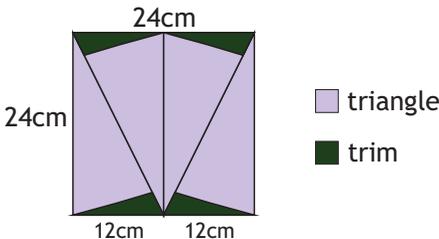


# Croissants



**Servings:** 4 (8 croissants)  
**Total Time:** 40 mins  
**Cooking Time:** 20 mins  
**Pre-heat Oven to 200 °C**

**INGREDIENTS**  
 400g frozen ready-rolled puff pastry  
 (2 sheets 24x24cm)  
 cake flour, for dusting  
 1 egg, beaten  
 2 Tbsp butter, melted  
 butter, for greasing



**METHOD**  
 Lay a frozen ready-rolled pastry sheet onto a lightly floured surface. As illustrated in the diagram, divide the sheet in half & then cut each half diagonally in half (corner to corner) creating 4 elongated triangles. Trim the base of each triangle to make the other two sides equal. Repeat for the 2nd sheet of pastry. Brush the triangles with egg, turn over and brush with melted butter. Cut a 1½cm slit in the base of each triangle, slightly stretch the base out & loosely roll it up towards its opposite point. If preferred, lightly curl the ends of each croissant towards its centre. Grease a large baking sheet with butter & place the croissants tip-side down and at least 5cm apart. Place in a 200 °C pre-heated oven and immediately turn the oven down to 180 °C. Bake until golden & puffed (about 20 mins) and serve while warm.

**HOW TO MAKE CHOCOLATE CROISSANTS**  
 Place a few chocolate chips about 2cm from the base of the triangle before rolling.

