

RECIPE

Mini Puff Croissant with Nutella®

Medium

45 min



INGREDIENTS

for 6 portions (1 croissant per person)

6 ready puff sheet squares (about 42g each)

10g flour (for dusting)

1 organic egg (50ml)

7.5ml milk (1/2 tablespoon)

90g Nutella®



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD

- 1 Pre-heat oven to 175°C and cover an oven tray with parchment paper.
- 2 Dust a clean working surface and rolling pin with flour.
- 3 Roll out every defrosted puff pastry square into a thin rectangle. Use a knife to diagonally slice each rectangle into two long triangles.
- 4 Roll every triangle from its widest side to its thinnest, pointed side. Slightly round it into a croissant shape. Arrange on parchment paper.
- 5 Mix egg with milk and lightly brush each mini croissant. Bake for about 25 minutes or until puffed and golden.
- 6 Drizzle-with-Nutella[®]-and-serve.