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Chocolate rolls

Ingredients

1 (14 oz.) package frozen all-butter puff pastry, defrosted overnight in the fridge
1/4 cup dark chocolate chips (at least 60 or 70% - I used Ghirardelli's)
1 egg
1 tablespoon water
Sprinkle of sea salt

Preparation

- 1 Preheat the oven to 200 degrees celcius.
- 2 Cut the puff pastry into 15x8cm rectangles.
- 3 Add 2 lines of chocolate chips in half of the rectangle. Fold the pastry in half and turn the roll so the seam is on the bottom.
- 4 In a small bowl, whisk together 1 egg and 1 tablespoon of water. Brush the beaten egg mixture on top of the rolls. Sprinkle with a dash of sea salt.
- 5 Bake in the oven for 20 minutes, or until puffed and golden. The rolls should have doubled in size during the baking process.
- 6 Cool for 5 to 10 minutes and serve immediately Enjoy.

Cooks Note

Makes: 6 Rolls
