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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