



Chocolate Croissant

Flaky, buttery puff pastry filled with chocolate and topped with almonds and powdered sugar.

PROOF IN 1.5-7 HRS

(BAKE IN 14-16 MINS

Nutrition Facts

12 servings per container

Serving size 81g (2.9 oz)

Amount per serving

Vit. D 0%

Iron 15%

Calories

2	2	
J	J	U

<u>Jaiorica</u>	000
	% Daily Value*
Total Fat 19g	24%
Saturated Fat 12g	60%
Trans Fat 0.5g	
Cholesterol 80mg	27%
Sodium 370mg	16%
Total Carbohydrate 31g	11%
Dietary Fiber 0g	0%
Total Sugars 10g	
Includes 0g Added Suga	rs 0%
Protein 6g	

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

What We Send

Dough (12) Recipe Card

What You Need

Baking Tray
Parchment Paper
Clean Towel
Small Bowl
Pastry Brush
Egg
Water
Powdered Sugar (Optional)
Sliced Almonds (Optional)

Proofing Methods

Proofing with home oven:

(1.5-2 HRS

Adjust oven racks, as needed, depending on the amount of dough proofing. After the dough is fully defrosted (or has reached an internal temperature of 60°F), boil a pot of water. Place the boiled pot of water on the bottom of the oven and the tray(s) of dough on the rack(s) above the boiled water. Please make sure the oven is completely OFF. Change out boiled water every 30 minutes until dough is fully proofed. Only open oven when changing out the water to maintain as much heat and moisture as possible. Use these water changes as an opportunity to check on your dough size. Once your dough has fully proofed you may proceed to Step 3!

Proofing at room temperature:



Place defrosted dough in a cool, dark area. If you have a container larger than the tray, place it over the top. If not, you may use a damp paper towel or a clean/dry dishcloth. This will prevent the surface of your dough from drying out. Once your dough has fully proofed you may proceed to Step 3!

Warning: Baked goods will be hot when pulled out of the oven and can cause burns if not allowed to cool.

INGREDIENTS: ENRICHED WHEAT FLOUR, BUTTER, WATER, BITTERSWEET CHOCOLATE, EGGS, MILK POWDER, SUGAR, YEAST, SALT, DOUGH CONDITIONER, DOUGH IMPROVER, POWDERED SUGAR, ALMONDS (TOPPING). CONTAINS EGG, MILK, SOY, TREE NUTS, WHEAT.

Calcium 4%

Potas, 2%

85°°

Chocolate Croissant

Flaky, buttery puff pastry filled with chocolate and topped with almonds and powdered sugar.



Line a baking tray with parchment paper. Place the desired amount of dough evenly on the baking tray. Cover the dough to prevent it from drying out (EX: towel, bowl, etc.). Leave dough to defrost at room temperature for 1-2 hours.



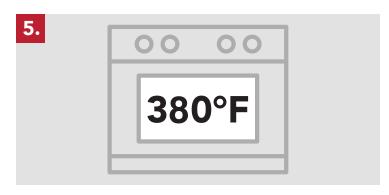
Once fully defrosted (or once the internal temperature of the dough reaches 60°F) please see the backside of this card for proofing methods. Choose the method that works best for you.



After proofing, the dough should now be doubled in size. The dough should measure roughly 4 cm (1.5 inches) in height.



Beat a whole egg with a splash of water in a small bowl until combined. Using a pastry brush, lightly brush the egg wash onto the surface of each dough.



Preheat the oven to 380°F. Make sure to remove the pot of water prior to preheating. Once the oven has preheated, bake for 14-16 minutes.



Once your bread is done baking, remove the baking tray from the oven and lightly tap it on the counter to prevent the bread from collapsing during the cooling process. To mimic the stores, top with sliced almonds and dust with powdered sugar. Then, enjoy!