

Chocolate Strawberry Croissant



PORTIONS	PREPARATION TIME	COOK TIME	
8	120 minutes	18 minutes	
SUGGESTED MOMENTS OF CONSUMPTION :			
BREAKFAST	LUNCH	BRUNCH	APPETIZER



RECIPE CREATED BY
Jean-Jacques Granet, Corporate Chef



/ List of ingredients



Full puff pastry sheet PSM-16
Quantity: 1

250g Strawberry jam

40 Chocolate sticks

1 Egg

Fresh strawberries

/ Preparation steps

STEP 1

Take a Lecoq croissant pastry sheet from the freezer and leave it at room temperature for 15-20 min.

STEP 2

Cut strips of pastry the height of your mould. Place them in the mould in a zigzag pattern and insert a chocolate stick in each fold.

STEP 3

Place in the proofer for about 1 hour.

STEP 4

Fill a piping bag with the strawberry jam and insert into the thickness of the croissant pastry.

STEP 5

Beat a whole egg with a fork and brush it over the top of the croissant before placing in the oven for 16-18min at 350°F (180°C).

STEP 6

Leave to cool for at least 30 minutes before serving. You can add jam and fresh strawberries for decoration.