

CHARDONS

Everyday

Pastries



Recipe ingredients

- Pain au chocolat
- Croissants

“Pain au chocolates and crossiants are not vegan friendly, they have a large amount of butter within”.

Method

1. The pastries must be left out the night before otherwise they will not have to prove and defrost. You must put them onto a baking tray with greaseproof paper leaving sufficient space between the pastries otherwise when they prove everything will stick together and you will have one large lump of dough.
2. Portion wise we say 1 x pastry per person then judge this over the next breakfast service to calculate if you need to up or down the quantities of pastries. If you do happen to have any leftover you can leave these wrapped up for afternoon tea.
3. In a pre-heated oven around 160 – 170 degrees, place the tray of pastries onto the middle shelf, any higher and the tops will burn, and the insides will be raw. Bake for 15-20 mins until the pastries are golden brown on top and also underneath.