

Chocolate Croissants

Components

Single batch of croissant dough (about 3 – 3 ½ lbs.)

Bittersweet chocolate chips (about 250, about 234 g or 8 oz)

Egg wash

Egg Wash Ingredients	Amount
Large egg, slightly beaten	1, 48 g
Heavy cream	2 Tbsp
Salt	pinch

Line two baking sheets with parchment paper and set aside. On a floured silicone mat, roll croissant dough out into a 24” by 16” rectangle, ¼ “ or so thick. Cut the dough into four 4” wide strips, then cut each strip every 4 inches to end up with twenty four 4” x 4” squares. Place about 12 chocolate chips in a line near the edge of each square and brush the slightly beaten egg along the opposite edge. Roll each square up tightly from the chocolate chip edge to the brushed egg edge. Pinch the seam along the egg brushed edge tightly, then place on a parchment lined baking sheet with the seam side down. Allow to rise for 1hour at room temperature then bake or cover lightly with plastic wrap and refrigerate overnight to bake the next morning.

If needed, remove the croissants from the refrigerator and allow to rest covered at room temperature for 30-45 minutes while preheating the oven to 425 degrees. When ready to bake, brush the croissants one more time with egg wash, then place the croissants in the oven and turn down to 400 degrees. Bake for 24-28 minutes, rotating the baking sheets front to back and top to bottom halfway through baking. Remove when the croissant tops are starting to turn chestnut brown. Transfer the baking sheets to a wire rack and allow to cool.

Notes

These croissants freeze and reheat very well. Reheat at 350 degrees for 7 minutes if frozen and 4 minutes if not frozen.