

### *Easy Chocolate Croissants*

inspired by Nigella Lawson (p.s. You're super pretty Nigella. Super.)

1 (14 oz) package frozen all-butter puff pastry, left to defrost in the fridge for 2 or 3 hours

1/4 cup dark chocolate pieces, 60% or 70% cocoa solids

1 egg, beaten

a sprinkle of fine sea salt

Preheat the oven to 425 degrees F. Gently unpackage the slightly thawed puff pastry and place on a lightly floured surface. With a light floured rolling pin, gently roll out the puff pastry, extending the dough about 1 inch on all sides. The dough will thaw as you work it. That's great. Just make sure it isn't sticking to your work surface too much.

With the pastry sheet horizontal, make three vertical cuts, making four strips of pastry dough. Cut each strip in half horizontally. You'll have eight medium sized rectangles. Cut each rectangle in half diagonally, creating 16 triangles.

Place each triangle so the wider part is toward you and the point is away from you.

Place small pieces of chocolate about 1/2-inch above the wide part of the triangle.

Carefully roll the chocolate loaded end toward the point, pinching the dough together at the beginning of the roll to ensure that the chocolate doesn't ooze out during baking. Once rolled, curl the ends toward the center slightly.

Place the 16 small chocolate croissants on a lined but not greased baking sheet. Brush with beaten egg and sprinkle each top with just a bit of sea salt if you like a little salt with your chocolate.

Place in 425 degree F oven and immediately turn the oven down to 400 degrees F. Bake for 12-15 minutes until golden, puffed and otherwise irresistible.