

Dark Chocolate Pastries

Yield: 8 Pastries

Chocolate Pastry Ingredients:

1 large sheet puff pastry
¼ cup sugar
¾ cup finely chopped dark
chocolate, divided
2 tablespoons unsalted
butter, super-cold

egg wash (1 egg mixed with
1 tablespoon water)



- Step 1:** Take one large sheet of puff pastry dough out of the freezer and allow to warm up on your counter for about 15 minutes. (I buy large, flat dough rectangles from Smart and Final. One package of Pepperidge Farm puff pastry works well too.) Using two sheets of parchment paper (with the puff pastry sheet in the middle) roll out the dough a bit so it's not too thick (creating a very dough-heavy pastry without much flake). Cut dough into eight rectangles.
- Step 2:** Cut each tablespoon of butter into four squares. In the center of each pastry rectangle place one square of butter, one tablespoon of chopped chocolate (spreading it out to ensure the length of the pastry has chocolate) and one teaspoon of sugar. Make sure to leave a clear border around the perimeter so that you can brush egg wash around the edges. Repeat with the remaining pastries. Fold bringing each side to the center. Flip over so the seam side is down and transfer the pastries to a parchment paper lined baking sheet pan. Brush the tops with the remaining egg wash and sprinkle with the remaining sugar.
- Step 3:** **Preheat oven to 375°F.** Place sheet pan in the freezer for about 15 minutes before putting it into the oven. Bake on the middle rack, rotating the pan half-way through the baking process. You'll know they are done when the pastry turns golden brown and puffs up – about 25 minutes. While pastries bake, take the remaining dark chocolate and melt carefully in the microwave (I use 10 second increments and stir until it's smooth). Allow pastries to cool before drizzling the tops with the melted chocolate. These are best eaten within hours of baking, but if you must, place them in an air-tight container where they will last another day.