



Nutella & Strawberry Croissants

Serves 12 / 35 Minutes / Easy

You will need:

- 1 sheet puff pastry
- Jar of Nutella
- Three sliced strawberries
- One beaten egg
- One tablespoon water
- Tray with parchment paper

Nutritional Content Per Croissant

Calories	140	Sodium	53 mg
Total Fat	9 g	Potassium	13 mg
Saturated	3 g	Total Carbs	12 g
Polyunsaturated	5 g	Dietary Fibre	0 g
Monounsaturated	2 g	Sugars	3 g
Trans	0 g	Protein	2 g
Cholesterol	0 mg		
Vitamin A	0%	Calcium	0%
Vitamin C	0%	Iron	4%

Method:

- 1) If puff pastry is frozen, let it thaw for an hour or two before using. When thawed, take one sheet out on a floured surface.
- 2) Preheat the oven to 180C.
- 3) Using a rolling pin, roll out the pastry sheet so that it's about 0.4cm thick and in a rectangular shape.
- 4) With a knife, divide up the pastry sheet into a square starting with making lines across horizontally and two lines down.
- 5) Then cut down each small rectangle from the top left point, to the bottom right point to give two triangles.
- 6) Place one teaspoon of nutella along the middle of each pastry triangle and add a line of strawberry pieces on top of the nutella. You can make half with just nutella and the rest with both.
- 7) Carefully roll the pastry from the widest part to the smallest corner. They don't need to be tight. Place them on a tray with baking paper with the point end tucked underneath so they don't open out.
- 8) When all of your mini croissants are laid out, whisk an egg in a bowl with one tablespoon of water and use a cooking brush to cover each croissant with the egg mix.
- 9) Place in the oven for 25 minutes and watch as the croissants turn golden brown with the most delicious smell!
- 10) Serve the croissants with coffee as a morning snack or a warm afternoon treat!

