

Chocolate & Orange Croustade Twist



Serves: 5

Profitability:

Steps:

Preheat oven to 180°C (160°C for fan assisted) / Gas Mark 4.

Roll pastry out and egg wash all over.

Sprinkle pastry with the chocolate pistoles and half the orange zest.

Fold pastry in half and roll out again slightly.

Egg wash again and sprinkle over remaining orange zest.

Cut pastry into finger width lengths and twist each from the middle outwards.

Bake in the preheated oven for 20 minutes.

Ingredients:

Jus-Rol Shortcrust Pastry 375g

Orange 1 zested

Dark chocolate pistoles 120g

Egg 1 to glaze

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