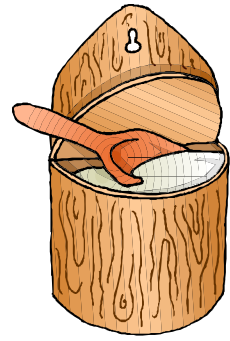
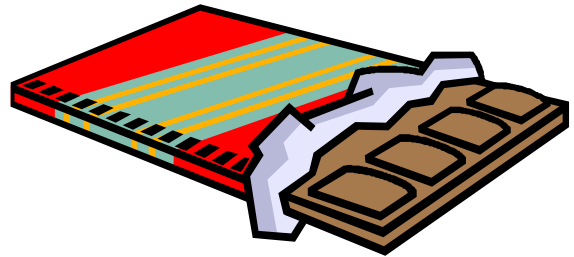


Chocolate Palmier



Ingredients

- Vegetable oil, to grease
- 1/4 cup caster sugar
- 35g dark chocolate, finely grated
- 1 sheet (25 x 25cm) ready-rolled frozen puff pastry), just thawed
- 30g dark chocolate, extra, melted



Method

1. Preheat oven to 200°C. Brush a baking tray with vegetable oil to lightly grease.
2. Sprinkle half each of the sugar and chocolate evenly over a pastry sheet. Firmly roll both ends of pastry towards the centre of the pastry sheet to form a double log. Repeat with remaining sugar, chocolate and pastry sheet. Cut each roll crossways into 8 even slices. Place each slice, cut-side down, on the prepared baking tray.
3. Bake in preheated oven for 15 minutes or until pastry is puffed and golden brown. Transfer to a wire rack to cool.
4. Melt extra chocolate and dip one side of each palmier into chocolate and allow to set.

