

# MY RECIPE

➤ Read the recipe and try cooking it if you want to.

## CHOCOLATE CROISSANTS

### Before cooking I have to:

- ⊕ Wash my hands.
- ⊕ Hold or cover my hair.

### Ingredients I need:

- ⊕ Nutella
- ⊕ Puff pastry
- ⊕ Egg white

### Equipment I need:

- ⊕ Tray
- ⊕ Knife
- ⊕ Glass
- ⊕ Brush
- ⊕ Oven
- ⊕ Gloves

### Steps:

1. Put the puff pastry on the tray.
2. Cut the puff pastry into 8 slices with the knife.
3. Add nutella on each slice. (Add some butter, this is optional).
4. Roll the slices.
5. Bend the corners of the roll.
6. Crack an egg and keep the egg white in a glass.
7. Cover the croissants with the egg white using a brush.
8. Heat up the oven and bake in a preheated oven at 180° for less than 20 minutes.
9. Put your gloves on and remove the tray from the oven.

➤ Make your own recipe following the example above.

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Equipment I need:

Steps: