

MATCH THE WORD AND THE PICTURE:

-Puff Pastry Dough



-Chocolate



-Baking sheet



-Flour



-Knife



-Small bowl



-Fork



-Rolling pin



COMPLETE THE TEXT WITH THE VERBS OF THE BOX:

Line Heat Bake brush Place (X2) Roll Unfold bend Cut

1. _____ oven to 177 degrees C.
2. _____ two baking sheets with parchment paper or non-stick baking mat.
3. Lightly **flour** your work surface. _____ the pastry sheet then lightly **dust** the top with flour.
4. _____ pastry square into triangles.
5. _____ the filling (chocolate, cheese, ham...) on the base of the triangle.
6. _____ each triangle up. _____ each croissant seam-side down so that the tip of the triangle is tucked under the rolled croissant. Then, _____ in the edges, creating a crescent shape.
7. **Beat** the egg in a small bowl with a fork or **whisk**. Lightly _____ tops of croissants with egg wash.
8. _____ 20 to 25 minutes or until they are golden brown.

PUT THE PICTURES IN ORDER. Then write what to do under the picture:








