Chocolate croissant and Comté AOP Fort Saint-Antoine



Informations

People : **4**
Preparation : **40 min.**
Cooking time : **20 min.**

Ingredients

- 4 sticks of Comté AOP Fort Saint-Antoine
- 160 g T55 flour
- 4 g salt
- 90 g sugar
- 6 g baker’s yeast
- 80 g butter
- 8 cl whole milk
- 4 bars of dark chocolate
- 1 egg yolk

Preparation steps

Difficulty level: Difficult ?????????

Resting time for the dough: 2h00

1. Pour the flour, salt, 30g sugar and yeast into the mixer bowl.
2. Warm the milk, then pour it gradually into the mixer bowl.
3. Mix to a smooth dough, then leave to rest at room temperature for around 30 minutes.
4. Roll out the dough into a square and place the butter in the centre.
5. Fold each corner of the square towards the centre, then roll out lengthways using a rolling pin.
6. Then bring the top of the pastry towards the centre and fold the bottom over the top.
7. Leave to rest in the fridge for 30 minutes.
8. Repeat this operation three times, leaving to rest for 30 minutes each time.
9. Roll out the dough to a thickness of 4 mm, then cut out rectangles to make the chocolate and Comté AOP croissants.
10. Place a bar of chocolate and a bar of cheese on each rectangle.
11. Roll up like a chocolate croissant. Brush with the beaten egg yolk and leave to rest to develop for around twenty minutes.
12. Preheat the oven to 220°C and bake for around 20 minutes, depending on size.
13. Remove from the oven and leave to cool before serving.