



Chocolate-Dipped Croissant "Biscotti"

Makes: 48 pieces approximately
Prep Time: 25 minutes Cook Time: 40 minutes
Total Time: 1 hour & 5 minutes

Ingredients

For the Croissant 'Biscotti':

- 6 day-old croissants, frozen
- 2 cups heavy cream
- 1 & 1/2 cups sugar
- 4 teaspoons flaky sea salt
- Coarse sugar for sprinkling

For the Chocolate:

- 12 ounces dark chocolate (70% cocoa solids), not chocolate chips, finely chopped
- 1 tsp vegetable oil

Instructions

Heat oven to 300°F and line 2 baking trays with baking paper.

Remove one croissant at a time from the freezer to keep the pastry as frozen and solid as possible. Slice a croissant widthwise across each croissant into very thin slices, about 1/4-inch thick, using a serrated knife. You need to work very quickly to slice the croissants, as they don't take long to thaw out, and keeping them as solid as possible is the key to cutting even, thin slices.

Place the cream, sugar and salt in a saucepan and warm over a low heat, whisking to dissolve the sugar and salt. Transfer to a shallow bowl.

Working one slice at a time, carefully pick up the croissant thins and coat them in the warmed cream, drain off any excess and arrange the slices in one layer on the lined baking tray.

Sprinkle the cream-coated slices with a little coarse sugar and place in the oven to bake until they have

reached a medium to dark golden brown color, approximately 30 minutes. Check them at the 30-minute mark to see if they have reached a deep brown color. Leave in for another 5 minutes and check again. They may need a little longer to become really lovely and caramelized. You can rotate the pans for more even baking. Remove from the oven and let sit for 10 minutes on the sheet pan and then transfer to a wire rack to cool completely. Once cooled, melt the chocolate.

To melt the chocolate, place chocolate and vegetable oil in a microwave-safe bowl and heat at full power for one minute. Stir the chocolate, and repeat, until the chocolate is completely melted.

Line two sheet pans with parchment paper. Dip each biscotti halfway in the melted chocolate, let the excess drip off and set on a sheet pan to harden. Enjoy!

Chef's Note:

These "biscotti" are wonderful without being dipped in chocolate, so feel free to skip that step if you prefer them that way!

Recipe by Food52