

Palmiers Recipe

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Prep. time : 10 minutes

Cook time : 20 minutes

Ready in 30 minutes

Level : Basic

Ingredients:

- Puff pastry 500g (1.1lbs)
- Granulated sugar – a couple of tablespoons
- Dark chocolate 100g (3.5oz)
- Shredded coconut 50g (1.8oz)

Directions

1. Sprinkle some granulated sugar on your counter, and put your puff on the sugar. Sprinkle some more sugar on the pastry, and roll it in a form of a rectangle, approximately 3mm (1/8") thick.
2. Fold the dough lengthwise from the both sides to the center twice, the edges should meet in the middle. Fold it once more and chill well.
3. Cut the pieces 1cm (3/8") thick and lay them on a baking tray lined with parchment paper.
4. Bake palmiers at 200°C (400°F) for approximately 20 minutes, until golden around the edges.
5. Melt the dark chocolate in a microwave. Dip the edges of the cooled palmiers into the chocolate, then sprinkle with shredded coconut. Put them in the fridge to cool down.