

Chocolate, Hazelnut & Banana Croissants

8
ingred.

6
serves

15
min

START TO FINISH: 15 minutes
SERVES: 6

Entertain your mini creative-cooks in the kitchen with these fun and tasty croissants filled with chocolate hazelnut spread and banana. Let them decorate the top with fun faces. A great brunch option for weekends or holidays, sure to please the whole family!



1 can Jus-Rol™
Croissants



4 tablespoons
leveled chocolate
and hazelnut spread



18 thin slices banana
(approx. ½ banana)



1 tbsp leveled
chopped hazelnuts



Beaten egg
to glaze



12 large milk
chocolate buttons



12 whole
hazelnuts



30 g milk
chocolate, melted

- 1 Preheat the oven to 180°C/160°C fan assisted ovens/gas mark 4. Line a baking sheet with baking paper.
- 2 Open the croissant can and unroll the dough. Separate the dough into 6 triangles according to packet instructions.
- 3 Spoon 2 tsp chocolate and hazelnut spread onto each triangle and use a knife to gently spread in a thin layer, leaving an approx. 1cm border clear.
- 4 Place 3 banana slices on each triangle and sprinkle with the chopped hazelnuts.
- 5 Roll up the triangles from the shortest edge, over the filling, to make croissants.
- 6 Place on the baking sheet and brush with beaten egg. Bake for 12-15 minutes until golden and risen.
- 7 Let cool then decorate with your favourite toppings. Be as creative as you want! We used milk chocolate buttons and whole hazelnuts to create eyes and a filled a piping bag with melted milk chocolate to pipe on smiley faces.