

## Pain au Chocolat

### Ingredients:

- \* 12 pastry dough biscuits
- \* 100 grams of dark chocolate

### Steps:

1. Preheat the oven to 165 degrees Celsius.
2. Place the pastry dough biscuits in a **FORO.BLACK** baking pan.
3. Program the oven to cook using the pastry preset for 300 seconds.
4. After 300 seconds, remove the baking pan from the oven.
5. Melt the dark chocolate in the microwave or over a double boiler.
6. Pour the melted chocolate over the pastry dough biscuits.
7. Return the baking pan to the oven and cook for an additional 720 seconds.
8. Remove the baking pan from the oven and let the Pain au Chocolat cool completely.
9. Serve and enjoy!