



Total Time  
**30 MIN.**

Serving Size  
**1 RAVIOLI PILLOW**

Difficulty  
**MEDIUM**

Yields  
**36**

<b>Nutrition Facts</b>	
Serving Size	1 ravioli pillow
<b>Amount Per Serving</b>	
<b>Calories</b> 90	
	<b>% Daily Value</b>
<b>Total Fat</b> 6g	<b>9%</b>
<b>Saturated Fat</b> g	<b>0%</b>
<b>Cholesterol</b> 10mg	<b>3%</b>
<b>Sodium</b> 35mg	<b>1%</b>
<b>Total Carbohydrate</b> 8g	<b>3%</b>
<b>Dietary Fiber</b> g	<b>0%</b>
<b>Protein</b> 1g	<b>2%</b>
Vitamin A %	Vitamin C %
Calcium 0%	Iron %

<b>INGREDIENTS</b>	<b>WEIGHT</b>	<b>MEASURE</b>
semi-sweet chocolate, chopped	8 oz	250 g
35% whipping cream	1 cup	125 mL
egg	1	1
water	1 tbsp	15 mL
<i>Pepperidge Farm®</i> Puff Pastry, thawed but still cold	2 sheets	2 sheets
All-purpose flour, for rolling		
icing sugar	1 tbsp	15 mL

**INSTRUCTIONS**

1. Preheat oven to 375°F (190°C). Line two baking sheets with parchment paper; set aside.
2. Place chocolate in a medium bowl. Heat cream in small saucepan over medium heat until just starting to boil. Pour hot cream over chocolate; let stand for 5 minutes. Whisk until smooth. Chill for 15 minutes.
3. Whisk egg with water; set aside.
4. Place pastry sheets onto lightly floured work surface. Cut each sheet into 36 equal rectangles (1.5" x 2.5"). Transfer half of the rectangles (1.5" x 2.5") to prepared baking sheets
5. Drop chocolate mixture by heaping teaspoons onto pastry rectangles on baking sheet. Brush edges with egg wash. Top with remaining pastry rectangles (1.5" x 2.5"), pressing edges together to seal. Brush with egg wash. Freeze for 10 minutes or until firm.
6. Bake in preheated oven for 20 to 25 minutes, or until pastries are golden brown. Dust with icing sugar.