

Easter Egg Cookies (Raspberry, Yuzu)

Ingrédients

- 90g of icing sugar
- 30g of hazelnut or almond powder
- 1 egg
- 150g of T55 flour
- 50g of cornstarch
- 150g of raspberry inspiration
- 170g of yuzu inspiration
- 110g of whole liquid cream
- 50g of milk
- 30g of acacia honey
- 60g of softened butter
- 90g of icing sugar
- 30g of hazelnut or almond powder
- 1 egg
- 150g of T55 flour
- 50g of cornstarch
- 150g of raspberry inspiration
- 60g of whole liquid cream
- 30g of milk
- 15g of acacia honey
- 170g of yuzu inspiration
- 50g of whole liquid cream
- 20g of milk
- 15g of acacia honey

Préparation

1. Easter is approaching, so here's a first recipe perfect for a snack or for dessert accompanied by a good strawberry salad: Easter egg-style cookies. You can of course use other inspirations (passion fruit and strawberry) or chocolate of your choice to make the ganache; for more "realistic" versions, the passion fruit inspiration, yuzu inspiration, and dulcify will have the visual that comes closest to an egg.
2. Equipment: I used the rolling pin, the perforated baking sheet, the baking mat & the piping bags from Guy Demarle: referral code FLAVIE10 to enter at registration for 10 off on your first order / commercial collaboration.
3. Ingredients: I used the inspirations raspberry & yuzu from Valrhona: code ILETAITUNGATEAU for 20% off sitewide (affiliate).
4. I used hazelnut powder from Koro: code ILETAITUNGATEAU for 5% off sitewide (non-affiliate).
5. Shopping list: of softened butter of icing sugar of hazelnut or almond powder 1 egg of T55 flour of cornstarch of raspberry inspiration of yuzu inspiration of whole liquid cream of milk of acacia honey QS of icing sugar. Preparation time: 45 minutes + 15 minutes of baking + minimum 2 hours of resting. For about thirty cookies: Sugar dough: of softened butter of icing sugar of hazelnut or almond powder 1 egg of T55 flour of cornstarch. Cream the softened butter with the icing sugar.
6. Then, add the hazelnut powder and emulsify with the egg.
7. Finish by incorporating the flour and cornstarch, form a ball, flatten it, and let it rest in the refrigerator for at least 1h30.
8. Finally, roll it out to a thickness of 2mm using the ring rolling pin and cut out the cookies with a cookie cutter.

9. On half of them, remove a circle in the middle to represent the egg yolk.
10. Place the cookies on a baking mat and let them rest in the refrigerator for at least 2 hours.
11. Then, bake them for 15 minutes at 170°C, they should be nicely golden.
12. Raspberry inspiration ganache: of raspberry inspiration of whole liquid cream of milk of acacia honey QS of icing sugar Heat the milk, cream, and honey.
13. Gently melt the inspiration and pour the hot liquid over it.
14. Blend with an immersion blender to achieve a smooth and shiny ganache.
15. Let it crystallize, then transfer it to a piping bag.
16. Fill the "full" cookies and close with the ones that have been previously dusted with icing sugar.
17. Yuzu inspiration ganache: of yuzu inspiration of whole liquid cream of milk of acacia honey QS of icing sugar Heat the milk, cream, and honey.
18. Gently melt the inspiration and pour the hot liquid over it.
19. Blend with an immersion blender to achieve a smooth and shiny ganache.
20. Let it crystallize, then transfer it to a piping bag.
21. Fill the "full" cookies and close with the ones that have been previously dusted with icing sugar.
22. Let the ganache finish crystallizing and enjoy!

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