

Homemade Mikados

Ingrédients

- 80g butter
- 50g icing sugar
- 1 egg (50g)
- 150g flour
- 250 to 300g of chocolate of your choice

Préparation

1. After the kinder country, a new recipe inspired by industrial cookies, this time the mikados!
2. A simple dough cooked in sticks, and covered with chocolate (and everything you want) and voila !
3. Mix the softened butter with the icing sugar.
4. Emulsify with the egg, then add the flour.
5. Form a ball with the dough then place it in the fridge for at least 1 hour (or even overnight if you want to prepare the dough the day before).
6. Then place the dough in a pastry bag fitted with a small round tip (if you have a cookie press you can of course use it, it will be simpler) and pipe 12cm sticks on parchment paper.
7. If you do not have a pastry bag, you can spread your dough finely and cut out small sticks with a knife, then put the dough in the freezer for a few minutes so that you can separate the cookies and place them on a plate.
8. Bake in the preheated oven at 170°C for about 8 to 10 minutes, turning the plate halfway through cooking.
9. Take them out of the oven and let them cool and harden on the baking sheet.
10. Meanwhile, melt your chocolate without exceeding 35°C.
11. Carefully take the cookies off the parchment paper and dip them in the melted chocolate ; at that time, you can add pieces or powder of coconut, hazelnut, raspberry... what you have on hand !
12. Let crystallize, then enjoy!