

Hazelnut & chocolate cookie sandwiches

Ingrédients

- 55g butter
- 35g icing sugar
- 15g hazelnut powder
- 1g salt
- 20g eggs
- 95g T55 flour
- 40g liquid cream with 35% fat
- 10g milk
- 100g azelia milk chocolate, or another 35% cocoa chocolate

Préparation

1. Would you like mini cookie sandwiches to accompany your coffee or for a snack ?
2. These are composed of a hazelnut shortbread and an Azelia chocolate ganache (a milk chocolate from Valrhona with a little taste of hazelnut).
3. As always, you can of course replace this chocolate with the one of your choice, but be careful if you choose a dark chocolate, the amount of cream for the ganache will not be the same.
4. You can also replace the hazelnut powder by almond, pistachio, coconut powder.
5. Cream the butter with the icing sugar, then add the hazelnut powder and salt.
6. Emulsify the cream thus obtained with the previously beaten egg, then gradually add the flour until you have a homogeneous dough.
7. Lightly crush it and put a plastic wrap on it, then place the dough in the refrigerator for at least 40 minutes.
8. Then spread the dough to a thickness of 2 to 3mm, then cut out mini shortbreads of about 3cm in diameter.
9. If necessary, place the dough in the freezer for a few minutes, the shortbread will be easier to cut and place on a baking sheet covered with baking paper.
10. Bake for 10 to 15 minutes in the oven preheated to 175°C (watch during baking, the shortbread should be golden brown at the end).
11. Let them cool before moving them.
12. Gently melt the chocolate in a double boiler or microwave.
13. Heat the milk and cream, then pour them in several times over the chocolate, mixing well with a maryse.
14. When the ganache is smooth and shiny, put a plastic wrap on it and let it cool.
15. Assembly : Put the ganache in a piping bag with a plain tip (or without tip), then pipe the ganache on half the shortbread.
16. Close you mini sandwich cookies, then enjoy !