

Vanilla & chocolate sandwich cookies

Ingrédients

- 180g butter
- 125g sugar
- 1 pinch of vanilla powder
- 50g bitter cocoa
- 225g flour
- 80g full cream
- 15g honey
- 150g Ivoire chocolate
- 1 vanilla bean

Préparation

1. Here's a new quick and yummy recipe to make: chocolate shortbread filled with a creamy vanilla ganache.
2. For about 20 cookies: Cocoa shortbread: butter sugar 1 pinch of vanilla powder bitter cocoa flour
Mix the butter with the sugar and the vanilla powder.
3. Stir in the cocoa and flour and mix quickly to form a ball.
4. Roll it into rolls the diameter of the shortbread you want (about 5 to 6cm for me) and wrap them in cling film.
5. Place in the refrigerator for at least 45 minutes, then cut out the shortbreads and place them on a parchment-lined baking sheet.
6. Bake them in the preheated oven at 170°C for about 20 minutes, then let them cool on the tray.
7. Vanilla ganache : full cream honey Ivoire chocolate 1 vanilla bean Heat the cream with the honey and the seeds of the vanilla bean.
8. Pour it in 3 times on the previously melted chocolate, mixing well to obtain a smooth and shiny ganache.
9. Let it cool and then fill the shortbreads.
10. And enjoy!