

# Whoppiemisu

## Recipe for 36 biscuits

### Description

A sweet sandwich of two chocolate biscuits stuffed with tiramisu cream flavor.

### Ingredients

#### For the biscuits

- 350 Gr Flour
- 50 Gr Cocoa powder
- 5 Ml Baking powder
- 120 Gr Butter
- 180 Gr Sugar
- 1 Unit(s) Egg
- 250 Ml Milk

#### For the cream

- 3 Unit(s) Egg
- 300 Gr Mascarpone
- 150 Ml 35% whipping cream
- 50 Gr Sugar
- 15 Ml Amaretto
- 5 Ml Coffee flavor

### Preparation

- Preparation time **45.00 mins**

#### For the biscuits

In the mixer, work the butter and the sugar on medium speed for 2 to 3 minutes, add the egg, the flour, the baking powder and the cacao. As soon as the mix is smooth add the milk slowly. On a baking tray with a parchment paper and a little bit of Pam spray, make 5cm size discs of dough with a pastry Pocket. Put it in the oven for 15 minutes, and let it cool down. The biscuits must stay a little soft.

#### For the cream

Whip your cream as a chantilly with the coffee flavor and the Amaretto. Blanche the egg yolks with the sugar. Smooth the mascarpone with a whisk, add a third off the egg yolk mix, and the rest of it, then add the chantilly gently. With a pastry pocket put some stuffing between two biscuits.

**Bon appétit!**