Confidence cookie with dark chocolate ganache |

Recipe for 24 cookies

Description

A delicious almond cookie filled with a rich ganache.

Note

This cookie is part of the meringue family as are macaroons, this could in fact be it's predecessor. You can freeze these in an airtight container, filled with ganache or not. They thaw in about 10 minutes in case you have surprise guests!

Ingredients

For the cookie

- 225 Gr Egg white
- 100 Gr Sugar
- 150 Gr Icing sugar
- 150 Gr Almond powder
- 50 Gr Flour

For the ganache

- 200 Gr Cream 35%
- 20 Gr Corn syrup
- 150 Gr Dark chocolate
- 40 Gr Softened butter

Preparation

- Preparation time **40 mins**
- Preheat your **four** at **300 F°**

Preparation for the confidence cookie

Start by first, sifting the dry ingredients once or twice. Using the stand alone mixer with the whisk attachment (or a mixette), whisk the egg whites until they become frothy and gradually add the sugar until stiff peaks are formed. Fold in the sifted dry ingredients with a spatula until they are well combined. Using the pastry bag and a round tip, form cookies about 5 CM in diameter on a baking sheet lined with parchment paper (using a serpentine motion). Sprinkle with icing sugar and wait 10 minutes before baking. Bake for about 12-15 minutes.

Preparation for the ganache

In a saucepan warm the cream and corn syrup. Pour over the chocolate and let it sit for 30 seconds before mixing. Add the butter and stir until mixture is mixed properly. Place saran wrap directly on top of the ganache and refrigerate for at least 30 minutes When the cookies and the ganache have cooled down, sandwich a layer of ganache between two cookies.

Bon appétit!