

Confidence cookie with dark chocolate ganache

Recette pour 40 Tapas

Description

A delicious almond cookie filled with a rich ganache.

L'idée déco

This cookie is part of the family of 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!

Ingrédients

For the cookie

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

For the ganache

- 375 Gr Cream 35%
- 40 Gr Corn syrup
- 300 Gr Dark chocolate
- 75 Gr Softened butter

Préparations

Temps de préparation **40 mins**

Préchauffez votre four à 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!