

# Confidence cookie with dark chocolate ganache

## Recette pour 12 personnes

**Description** A delicious almond cookie filled with a rich ganache.

**L'idée déco** This cookie is part of the family of meringue cookies, like the macaron, this could in fact be considered his ancestor. You can freeze them in an airtight container, filled or not. You can use all the different types of Becel margarine.

## 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 Bécel

English cream

- 125 Ml Milk
- 125 Ml 35% whipping cream
- 3 Unit(s) Egg yolk
- 50 Gr Sugar
- 25 Gr Bécel
- 3 Unit(s) Cardamom seeds

## Préparations

Temps de préparation **40 mins**

Préchauffez votre four à 350 F°

Preparation of the cookie

Using the electric mixer, whisk the egg whites and gradually add the sugar until stiff peaks form. Sift the dry ingredients and fold them gently with a spatula. Using the pastry bag, form cookies about 5 cm in diameter on a baking sheet lined with parchment paper. (in the same style as a macaroon) Sprinkle with icing sugar on top before baking. Bake for about 12-15 minutes.

Preparation for the ganache

In a saucepan boil the cream and corn syrup. Pour over the chocolate and let it melt a few seconds. Add Becel margarine and stir until mixture is smooth. Place plastic wrap directly on the ganache and refrigerate. When cookies and ganache are cooled, place a layer of ganache on a shell and close with another cookie.

#### Custard cream

Bring to a boil the milk, the cream, the cardamom pod. Once boiled, let the mixture steep. In a separate bowl, mix the egg yolks and sugar until they become creamy and pour a little bit of the warm milk on top while whisking. Add the egg mixture back to the milk while whisking the milk to dissolve (whisk to insure the eggs don't cook and scramble). Put the saucepan back on the stovetop and cook for 1:30 until it becomes creamy and thick. Set the cream in an ice bath to cool down quickly. Once cool, transfer to the bar siphon and add two cartridges of CO<sub>2</sub> and let it sit in the fridge.

#### To serve

Shake the bar siphon for 1 minute to make sure it is well mixed. Place some of the custard cream in the bottom of the bowl. Add one stuffed cookie in the center of the dish and sprinkle the plate with powdered sugar.

**Bon appétit!**