

# Almond biscuit, fresh raspberries, dark chocolate ganache |

Recipe for 24 tapas

## Description

A delicious almond cookie filled with rich dark chocolate ganache and a fresh raspberry.

## 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

### Baking cookies

- 50 Gr Icing sugar

### For the ganache

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

### Topping

- 24 Unit(s) Raspberries

## Preparation

- Preparation time **40 mins**
- Preheat your **four** at **310 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, bring the cream and honey to a boil. Pour over the chocolate and let melt for a few seconds. Add the butter and mix until the mixture is smooth and even. Place plastic wrap directly on top of the ganache and set aside in the refrigerator. When the cookies are cool, spread a layer of

ganache on one cookie, add a raspberry, and top with another cookie.

**Bon appétit!**