

# Coconut shortbread, dark chocolate

## Recipe for 24

### Description

A incredible shortbread, with moderation of course.

### Note

The temperatures in this recipe are very important, the colder the dough is, the easier it will be to work with it.

### Ingredients

#### Coconut shortbread

- 200 Gr Grated coconut
- 100 Gr Sugar
- 200 Gr Flour
- 0.50 Unit(s) Egg
- 200 Gr Butter

#### Chocolate frosting

- 125 Gr Dark chocolate

#### Egg wash

- 1 Unit(s) Egg
- 1 Tbsp Water

### Preparation

- Preparation time **60.00 mins**
- Preheat your **Oven** at **375.00 F°**
- Resting time **30.00 mins**

#### To prepare before class

### Ingredients

Make sure all your ingredients are measured and ready.

Get all the material ready.

Cut and chop your chocolate if it is not already in small pieces.

Get the egg and butter out of the fridge one hour before class.

Make sure the butter is nice and soft, if not you can always microwave it for 15 seconds at a time until soft.

#### Coconut shortbread

### The dough

In the bowl of your mixer with the leaf shaped hand, whisk the soft butter, add the sugar, mix then the egg, mix well.

Add the shredded coconut, then the flour, make sure the mixture is homogenous.

Transfer the dough on some plastic wrap, wrap it well, then place it in the fridge for 30 minutes.

### **Working the dough**

Mix the dough in your hands, make sure it is cold, roll it using a rolling pin. About 5mm thick.

In a bowl, mix an egg either a bit of water to make your egg wash. Brush the egg wash lightly on the surface of your rolled dough.

Put on a baking sheet, then in the freezer, be careful it is very fragile. 15 minutes later, get the baking sheet out and cut in small squares.

Place on a baking sheet and cook for 8-12 minutes at 375F.

### Chocolate frosting

Melt the chocolate using a double boiler on medium heat, once the water starts to simmer, turn off the heat.

Leave the bowl on the double boiler, once the chocolate is melted, let it rest on the counter, in the bowl, so that it's temperature comes down a little.

Once the cookies are cooked and colder, dip them half way in the melted chocolate.

**Bon appétit!**