

Soft chocolate biscuit, pacanes, olive oil ganache

Recipe for 12 Tapas



Description

Soft chocolate biscuit, pacanes, olive oil ganache.

Note

The better olive oil you use the best ganache you will have.

Ingredients

For the biscuit

- 100 Gr Dark chocolate
- 100 Gr Slightly salted butter
- 100 Gr Sugar
- 2 Unit(s) Egg
- 60 Gr Flour
- 50 Gr Almond powder
- 160 Gr Walnuts
- 85 Gr Icing sugar

For the ganache

- 200 Gr White chocolate
- 100 Ml 35% whipping cream
- 140 Ml Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **375 F°**

For the chocolate biscuit

Mix the eggs with the sugar.

Melt the chocolate and the butter on a bain marie.

Mix those two together. Add the flour and the almonds.

Fill the pastry bag with the mix.

Lay it on a baking tray with a parchment paper, it should look like big macarons, sprinkle icing sugar, wait 3 minutes and sprinkle again, add the nuts on the top.

Cook it in the oven for 10 minutes.

For the ganache

Bring to boil the cream and the olive oil. Pour it on the white chocolate in three phases, make sure the chocolate is well melted.

Reserve in the fridge for 24 hours.

Bon appétit!