

Touchoco and hazelnuts Whoopies

Recipe for 36 biscuits

Description

A 100% chocolate sweet sandwich, based on chocolate stuffing between two chocolate biscuits

Ingredients

For the biscuits

- 350 Gr Flour
- 50 Gr Cocoa powder
- 5 Ml Baking powder
- 120 Gr Butter
- 180 Gr Sugar
- 1 Unit(s) Egg
- 250 Ml Milk

For the chocolate stuffing

- 200 Ml Cream 35%
- 150 Gr Dark chocolate
- 50 Gr Butter
- 30 Gr Hazelnuts

Preparation

- Preparation time **45 mins**

For the preparations

Crush the hazelnuts, put it on a baking tray and roast it in the oven for 4 to 6 minutes. It should be lightly golden brown.

For the biscuits

In the mixer, work the butter and the sugar on medium speed for 2 to 3 minutes, add the egg, the flour, the baking powder and the cacao. As soon as the mix is smooth add the milk slowly. On a baking tray with a parchment paper and a little bit of Pam spray, make 5cm size discs of dough with a pastry Pocket. Put it in the oven for 15 minutes, and let it cool down. The biscuits must stay a little soft.

For the stuffing

In a sauce pan warm the milk, pour it on the chocolate, get it smooth and add the butter. Reserve in the fridge by mix sometimes. As soon as the texture is thick enough, add the hazelnuts, and put the stuffing with a pastry pocket between two biscuits.

Bon appétit!