

# Chocolate chip diamond, dark chocolate ganache |

## Recipe for 12 biscuits

### Description

Shortbread cookie with chocolate chip paste, rolled in sugar. Finish with a creamy chocolate ganache.

### Note

Careful not to overcook the shortbread cookies since they might dry out.

Cooking is a little more delicate as the dough is already dark in color.

### Ingredients

#### Shortbread cookie dough with hazlenuts

- 180 Gr Butter
- 85 Gr Icing sugar
- 1 Unit(s) Egg
- 250 Gr Flour
- 25 Gr Cocoa powder
- 75 Gr Chocolate chip
- 2 Ml Vanilla extract

#### For the sparkling exterior

- 1 Liter(s) Water
- 1 Cup(s) Sugar

#### Dark chocolate ganache

- 150 Gr Cream 35%
- 125 Gr Dark chocolate
- 25 Gr Butter

### Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **360 F°**
- Resting time **30 mins**

#### Shortbread

Bring the butter to room temperature by either leaving outside over night or microwaving it for a few seconds. Place the butter and the powdered sugar in the bowl of the mixer and mix until light and creamy. Once this step is reached, add the eggs one by one to ensure they are well incorporated. Add the vanilla extract. Mix the pistachios with the sifted flour and add in the bowl to the wet ingredients. Mix until well incorporated and homogenous. Roll the dough out into small logs about 1 inch across in diameter and leave them in the fridge until they are firm.

#### Sugar dusting

Once the logs are nice and firm, place them in cold water and then roll them out in the sugar to have

the cookies well coated. Once they are coated cut with a sharp knife to the thickness of 2cm and place on a baking tray. Cook for 20 minutes at 350°F until they are lightly browned.

### Dark chocolate ganache

Bring the cream to the boil and pour it over the chocolate in three batches, stirring vigorously each time.

time. Once the chocolate has melted, add the softened butter and blend with an immersion blender. mixer. Place a sheet of cling film directly over your ganache, and place in the fridge so you can poach it

### Finish

Once your cookies are cold, finish them off with the ganache (rosette, drop or other).

**Bon appétit!**