

Chocolate marble cookies, dark chocolate ganache sandwich

Recipe for 12 tapas

Description

You won't be disappointed, there's chocolate everywhere.

Note

If the dough is a little too liquid for the temperature, leave it in the fridge for as long as you need, to make it easier to plate later.

Glucose is used to stabilize the mixture and provide a bond between the ingredients. You can replace it with white corn syrup or honey, but you don't have to.

Ingredients

Chocolate cookies

- 240 Gr Dark chocolate
- 60 Gr Butter
- 100 Gr Brown sugar
- 20 Gr Sugar
- 100 Gr Egg
- 80 Gr Flour
- 4 Gr Baking soda
- 1 Pinch(es) Salt

Dark chocolate ganach

- 400 Gr Dark chocolate
- 500 Gr Cream 35%
- 50 Gr Glucose
- 100 Gr Butter

Preparation

- Preparation time **90 mins**
- Preheat your **Oven** at **375 F°**
- Resting time **60 mins**

Cookies

In a bain-marie, melt the butter and chocolate together.

In a bowl, whisk together the sugars, eggs and salt for a good minute.

Allow the chocolate and butter to cool slightly, then add to the egg mixture and mix well.

Sift in the flour and bicarbonate, add and fold in.

Cooking

Once the right texture has been achieved, scoop the scoops onto a baking tray lined with baking paper.

Place in the hot oven for about 9-10 minutes, then cool on the counter.

Ganache

In a saucepan, bring the cream and glucose to the boil.

Place the chocolate in a bowl. Pour the hot cream over the chocolate and wait 30 seconds before mixing stirring with a wooden spoon until the chocolate has completely melted. Add the butter and mix well (you can use a mixer).

Refrigerate.

Once the cookies are cold and the dark chocolate ganache has set. Take two cookies, like a sandwich, and top with chocolate ganache. Be sensible about the size of the cookies!

Bon appétit!