

Medovik cookie, mascarpone whipped cream, vanilla

Recipe for 4

Description

A Russian specialty, honey sablé, with a Mille-feuilles vibe to it.

Note

Enjoyu

Ingredients

Médicis cookie

- 500 Gr Flour
- 3 Unit(s) Egg
- 200 Gr Sugar
- 3 Tbsp Honey
- 190 Gr Butter
- 1 Tsp Baking soda

Mascarpone Chantilly

- 140 Gr Sugar
- 225 Gr Mascarpone cheese
- 450 Ml 35% whipping cream

Preparation

- Preparation time **90 mins**
- Preheat your **Oven** at **400 F°**

To prepare before class

Ingredients

Make sure all your ingredients are weighed and ready.

Keep the butter on the counter 2 hours before class.

Material

1 kitchen aid mixer or 1 mixing bowl and a whisk

1 rolling pin

1 baking sheet

1 metal elbow spatula

2 forks

1 mixing bowl and 1 whisk for the chantilly

Cookie

Whisk the eggs and the sugar until you get a thick creamy mixture. Melt the butter and the honey in a small cooking pot on low heat.

Add the hot mixture, gradually into our previous mixture, mix until homogenous.

Gradually add the flour and the baking soda.

Put the mixed dough on your lightly floured table.

Preheat your oven to 375F.

On some parchment paper, roll the dough with the rolling pin until 2mm thick.

With a round cookie cutter, cut as many circles as you can. Cook for about 10 minutes, until cookie is lightly coloured. Once out of the oven, keep the circles for the dessert base and let all the other extra cooked pieces cool down before mixing into a powder.

Mascarpone Chantilly

Add the mascarpone and the sugar in a mixing bowl, whisk until nice and creamy, add the cream. Once nicely mixed, add the cream and mix until it thickens.

Bon appétit!