

heute gibt es...

Chocolate core Kullerchen



Ingredients(For about 20 pieces)

For the dough:

- 140g Butter
- 70g sugar
- 1 Päckchen Vanille Zucker
- 1 pinch salt
- 2 egg yolks
- 200g flour

For the filling:

- 180g dark chocolate
- 4 EL Sahne
- 1 ½ EL Honig
- 30g Butter

Preparation:

1. Butter, sugar, vanilla sugar and salt creamy.
2. Stir in egg yolks, then the flour knead briefly by hand or with the dough hook of the hand mixer. Put the dough in cling film wrap and refrigerate for about 60 minutes.
3. Preheat: the oven to 180 ° C (160 ° C convection oven).
4. Shapes from the dough balls with a diameter of about 4cm and line it with something apart on a lined baking tray.
5. To form the hollow stem of a wooden spoon will now be briefly dipped in flour and then pressed into the dough balls, so that a cavity is formed.
Make sure that it's really just a dump and no hole!
6. The cookies for about 18 minutes in the oven to bake and then let cool.
7. The chocolate chop and melt together with cream, honey and butter over a water bath with continuous stirring. Place the mixture concludes with a pastry bag into the wells of biscuits and leave to set.