

heute gibt es...

Chocolate Hearts



Ingredients(For about 20 pieces)

- 125g Zartbitterschokolade
- 50ml Sahne
- 250g some flour
- 1 pinch salt
- 100g sugar
- Cocoa 50g
- 1 egg
- 200g Butter
- 100g white chocolate

Preparation:

1. Chop the dark chocolate coarsely and melt together with the cream in a saucepan. This then remove from heat, allow to cool the chocolate cream and place for 1 hour in the refrigerator.
2. In the meantime, the dough of flour, salt, sugar, cocoa, egg and the chopped butter first mix with dough hook of the hand mixer and then knead with hands until smooth. Shape it into a ball, wrap in plastic wrap and place in the refrigerator for 30 minutes.
3. Roll out the dough after the cooling time on a lightly floured surface about 5mm thick, cut out the heart and place on a lined baking tray. The cookies in a preheated oven at 160 ° C (fan) Bake for 10-12 minutes. These take the baking time from the oven and let cool on wire rack.
4. Half of heart sprinkle with the chocolate cream, each place a second heart on it and this pressing lightly.
5. The white chocolate in a water bath melt, let cool slightly and decorate the chocolate heart with it.