



Cocoa Shortbread Sandwich

NIBBLEDISH CONTRIBUTOR

Ingredients

Cocoa shortbread : - 175g Plain flour - 30g Cocoa powder - 50g Caster sugar - 1/4tsp Salt - 125g Unsalted butter (chilled) - 1 Egg yolk - 1tbs Iced Water
White chocolate ganache : - 200g White chocolate - 2tbs Thickened cream

Instructions

When I made the Fruit Tart, I got some leftover tart dough. So instead of wasting it, managed to get some cookie sandwiches ^_^ The shortbread is kinda bitter on its own, so the sweet white chocolate ganache helps ! To make the shortbread : 1. In a food processor, combine flour, cocoa powder, sugar and salt. Blitz to combine 2. Cut the chilled butter (important, the butter must be cold) into small cubes and add into the food processor. Pulse until it starts to look like cookie crumbs. 3. Whisk the egg and ice water slightly , and add to the food processor. Pulse again until it start to clump. 4. Take the "dough" out and work with your hands until they come together . 5. Wrap the dough in cling wrap and let rest in the fridge for at least 30minutes. 6. Preheat oven to 180 C. 7. Roll out the rested dough into about 1/2cm thickness (Tip : instead of using flour to roll out the dough, use cling wrap, this will prevent the dough becomes dry because of the excess flour. Place the dough on a sheet of cling wrap , then place another sheet on top, then happy rolling !) 8. Cut the dough into any shapes you like. 9. Bake in the preheated oven for about 10 - 12 minutes. 10. Let cool before sandwiching them with ganache. To make ganache : - In a bowl, add the chocolate and cream, and heat over boiling water until smooth.