



# 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.