



# CEREAL COOKIE CHOC

## BISCUITS

**DIFFICULTY LEVEL**



### CHOCOLATE HEART

#### INGREDIENTS

MINUETTO FONDENTE ECUADOR 70%

To Taste

#### PREPARATION

Pour some tempered MINUETTO FONDENTE ECUADOR 70% chocolate into heart-shaped silicone moulds.

Gently shake the mould and let cool down at 10-15°C for about 30 minutes.

Carefully remove from mould and reserve for later.

### CEREAL SHORTBREAD

#### INGREDIENTS

CEREAL'EAT FROLLA

g 1000

UNSALTED BUTTER 82% FAT - SOFTENED

g 400

EGG YOLKS

g 110

#### PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined.

Cover the dough and refrigerate for 1 hour at least.

## FINAL COMPOSITION

Roll the dough to 4mm, then use a heart shaped cutter to cut out some biscuits.

Cover a tray with a perforated silicone mould and lay the biscuits onto it.

Bake at 180-190°C for about 10 minutes, then let cool down completely.

Melt the chocolate at low temperature, then use it to pair the chocolate heart with the heart-shaped cereal shortbread and make them stick.

## AMBASSADOR'S TIPS

You can replace butter with the same dose of margarine.