

"BN style" chocolate-filled biscuits



For 25 pieces, you will need:

- 100 g caster sugar
- 100 g butter
- 2 eggs
- 250 g flour
- 100 g chocolate
- 100 ml cream
- 1 pinch salt

Total weight: 770 grams

Ready in: 5 hours 12 min.

- In a food processor bowl, mix: 100 g caster sugar, 100 g butter, 2 eggs, 250 g flour and a pinch of salt.

Knead on slow speed until the dough is smooth (around 3 or 4 minutes).

- Shape the dough into a flat cake and wrap in plastic film. Refrigerate for at least 2 hours or overnight.

- After this resting time, roll out the dough and prick all over with a fork or pastry pricker (pique-vite).

- Preheat the oven to 200°C (390°F).

Cut out circles with a cutter for round biscuits. For rectangular ones, cut strips, then cut these across into rectangles.

- Transfer the biscuits to a baking sheet. A metal spatula or slice is handy for this.

- Cook until the biscuits are a light golden brown.

- Prepare a chocolate ganache with 100 g chocolate and 100 ml cream, let cool until it is quite thick and "pasty" (rather like Nutella chocolate spread).

You can speed this up by standing the base of the pan in cold water and stirring from time to time.

- Transfer the ganache into a forcing bag .

Pipe a generous strip of chocolate along the rectangular biscuits.

- Then cover with a second biscuit and press lightly so that it is level and sticks.

Ideally the chocolate should show on each side without spilling out. Scrape off any excess with a knife.

- For round biscuits, pipe a circle.

- And as before, place a second biscuit on top and press down lightly.

- Assemble all the biscuits like this then refrigerate for a few hours to set the ganache completely.

Your "BN style" biscuits are ready.