

LADY'S KISSES

Lady's Kisses is an easy, delicious recipe. These traditional Piedmontese pastries consist of two crumbly domes joined by a layer of melted dark chocolate. They are ideal with tea and coffee, and are perfect at any time of day. Their romantic name conjures the image of lips pressing against each other in a sweet kiss, like the one made when the two domes are stuck together with chocolate. For the recipe to succeed, it is important to keep to the dough refrigeration times. Once baked, these pastries may be stored for a week in a tin box.



INGREDIENTS:

65 g / 2¼ oz powdered sugar
90 g / 3¾ oz butter
50 g / 1¾ oz almond flour
15 g / ½ oz hazelnut flour
12 g / ½ oz egg yolk
110 g / 3¾ oz Italian 00 flour
 Extra dark chocolate Emilia to taste



Difficulty
EASY



Preparation
60 min



Portions
8

1

To make perfect Lady's Kisses, mix butter, powdered sugar and egg yolk in a planetary mixer. Add flour until the mixture is even. Leave dough to stand for an hour in the fridge. Roll out on a pastry board with a rolling pin, and place on a sheet of baking paper. Cut out about thirty discs of dough using a 3 cm / 1¼ inch diameter pastry cutter.

TIP

To bake all domes evenly, turn baking sheet half way through cooking. You can also fill these pastries with white chocolate instead, if you wish.



- 2** Make balls with your hands, and space out on a baking sheet covered with baking paper. Bake in a preheated oven at 170 °C / 338 °F for fifteen minutes.



- 3** Meanwhile, melt chocolate in a double boiler or microwave, and leave to cool in a bowl. Take domes out of the oven and leave to cool. Place on a table top and take enough chocolate to join the two halves using a teaspoon. Leave chocolate to set: the Lady's Kisses are now ready.

