

CHOCOLATE CARNIVAL MASKS

Carnival time? Why not prepare these mask-shaped cookies made with shortcrust pastry, chocolate and colorful decorations? Delicious and crumbly colored biscuits to celebrate the carnival in joy



INGREDIENTS:

250 g. flour
100 g. sugar
100 g. softened butter
2 drops of vanilla essence
200 g. Emilia Zaini extra dark chocolate

TO DECORATE

to taste colored sugars to taste



Difficulty
MEDIUM



Preparation
25 min



Portions
8

1 Sift the flour and put it in a bowl with the sugar. Combine the butter, the vanilla essence, the egg and work with your hands for a few minutes. Transfer to a floured work surface and work until smooth and homogeneous. Cover with cling film and leave to rest in the fridge for 30 minutes

TIP

The masks can be made with both dark and milk chocolate. Let your children experiment with their favorite decorations.

2 Resume the dough and roll out a sheet of about half a centimeter thick. With the help of a cookie cutter in the shape of a mask, make at least a 10 masks. Arrange on a baking sheet covered with parchment paper and bake for 15 minutes at 180 ° or until lightly golden. Remove from the oven and leave to cool

3 Melt the dark chocolate in a bain-marie, with the help of a bastardella, then cover all the mask-biscuits with chocolate, arrange them on a tray covered with baking paper, proceed with the decorations and leave to dry in the fridge for about 20-25 minutes. Remove from the fridge and leave to rest for a few minutes at room temperature before serving.