

CRUNCHY COLOMBA NUGGET AND CHOCOLATE CRACKERS

This recipe is a great opportunity to use up leftover Easter Colomba, giving it an unexpected and delicious “second life”.



INGREDIENTS:

- 100 g** butter
- 1 tbsp** baking powder
- 100 g** Emilia dark chocolate chips
- 150 g** colomba pasquale
- 50 g** caster sugar
- 2 tbsp** Zaini sweetened cocoa powder



Difficulty
EASY



Preparation
40 min



Portions
4

- 1** Soften the butter to room temperature and mix it until creamy, then add the sugar, sifted flour with two tablespoons of cocoa, a pinch of salt, the baking powder and add the water little by little, adding just enough to create a homogeneous and pliable mixture.

TIP

Use unrefined cane sugar when caramelizing the Colomba.

- 2** In the meantime, cut the colomba into cubes and toast it in a pan with some butter and a dusting of cane sugar. Add the chocolate chips and nuggets of toasted colomba to the mixture.
- 3** Fill a pastry bag with a smooth nozzle and make small discs on a greased baking sheet. Bake in a preheated oven at 180° for 20-22 minutes. Let cool and dust with sweetened cocoa powder before serving.