

## LITTLE BUNNIES OF SHORT CRUST PASTRY AND WHITE CHOCOLATE

*Short crust pastry biscuits, very easy and perfect to prepare with children. A nice and fun way to bring Easter to the table. An end of meal or a snack that will please both adults and children.*



### INGREDIENTS:

#### FOR THE BASE

- 230 g. flour type 1 (or type 0)
- 120 g. butter
- 80 g. caster sugar
- 50 g. hazelnuts
- 1 yolk
- 1 pinch of salt

#### TO MAKE AND DECORATE

- 160 g. white chocolate Emilia Zaini
- 100 g. liquid cream
- 150 g. Emilia Zaini white chocolate chips
- 150 g. Emilia Zaini extra dark chocolate chips



Difficulty  
EASY



Preparation  
60 min



Portions  
4

- 1 Toast the hazelnuts in a pan, or for 6 minutes in the oven at 160 ° C. Let them cool before reducing them into very fine grains with a knife or mixer. Using the K hook in the mixer, put the cold butter in the sifted flour with a pinch of salt. Add the chopped hazelnuts, sugar and egg yolk. You will quickly obtain the bound pastry dough, create a loaf. Store in the fridge with cling film in contact.

### TIP

To emphasize the details of the bunnies' tails and eyes by decorating with small amounts of chocolate cream and extra white and dark chocolate chips.

- 2 Roll out the hazelnut short crust pastry using a rolling pin, on a lightly floured surface, reaching a thickness of 3 mm. With a bunny-shaped cookie cutter, make about 40 shapes, spreading out the cutouts. Turn on the oven at 170 °. Place the bunnies on a baking sheet lined with parchment paper, it will take about 14-15 minutes for a light browning. Remove



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from the oven and leave to cool.

- 3** To prepare the ganache: pour the cream and the chopped white chocolate into a bowl, place the bottom of the container in contact with the heat of a bain-marie and mix. Remove the bowl from the heat when some pieces of chocolate are still visible, continue stirring with a spatula until you obtain a shiny and homogeneous emulsion. Cover and leave to crystallize in the fridge. Whip the cold white chocolate ganache with an electric whisk, after about two minutes it will have a cream tripled in volume, transfer it to a pastry bag with a closed star nozzle. On half of the biscuits form tufts of whipped ganache, pair them with the rest.