

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.



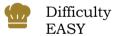
INGREDIENTS:

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





Preparation 60 min



Portions

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.

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



from the oven and leave to cool.

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.