

Polo cookies with chocolate

90—120 Min

Ingredients 6 Portions

= Kotányi Produkte

For the dough

170 g	Butter
90 g	Powdered sugar
20 g	Cocoa powder
130 g	Flour, smooth
2	Eggs
1 tsp.	Organic Ginger, Ground
1 pinch	Sea Salt, Coarse
1 pkg.	Bourbon Vanilla Sugar

For the filling

250 g	Dark couverture chocolate
250 g	Whipping cream

For the topping

200 g	Dark couverture chocolate

Preparation

1. For the dough, mix the butter with powdered sugar, cocoa powder, vanilla sugar, ginger and salt until fluffy and then gradually stir in the eggs.
2. Fold in the flour and use a pastry bag and nozzle to pipe the mixture into small circles on baking parchment.
3. Bake in the oven at 180°C fan (356°F) for ten minutes.
4. For the filling, bring the whipping cream to the boil, remove the pan from the heat and stir in the chopped chocolate until completely dissolved.
5. Leave the cream to cool in the refrigerator for half an hour, then stir until smooth.
6. Once the cookies have cooled, sandwich two of the cookies together with the filling. Then leave the cookies to cool until the cream is firm.
7. Melt two thirds of the chocolate over a bain-marie. Cut the remaining chocolate into small pieces and mix into the warm melted chocolate, stirring until smooth. Dip each cookie into the chocolate, coating half way up, and leave to harden.
8. These quantities make 1 kg of dough, which is approximately 60 cookies.