

## Biscuits à la fleur de sel

27.7.15

INGREDIENTS (makes approx. 20 - 30 biscuits)

- 150 g VIVANI Superior Dark Chocolate
- 150 g soft butter
- 125 g raw cane sugar
- 50 g icing sugar
- 5 g Fleur de sel
- ½ tsp ground Bourbon vanilla pod
- 175 g flour, all-purpose
- 30 g cocoa powder
- 5 g baking powder
- cling film

## METHOD

Finely chop the chocolate.

Mix the butter with the sugar, salt and vanilla, forming a creamy white mixture. Stir in the chocolate. Sift the flour, cocoa powder and baking powder, quickly fold in. Divide the mixture into 3 parts. Shape each one into a roll, wrap in cling film and leave in the fridge for 2-3 hours. Take them out 15 minutes before continuing.

Preheat the oven to **200°C (170°C fan oven)**.

Slice each roll into 8-10 discs, and place on a baking tray lined with baking paper (do not place them too close together). Press down and then reshape if necessary.

Bake the biscuits for **11 minutes (max.12)** - they should still be quite soft in the middle.

Do not remove from the baking tray until firm.

(The biscuits are just as yummy when stored in an airtight tin for a few days!)

*level: 1*