

Chocolate Dream Biscuits – eye-catching and tasty temptations for the coffee table

Ingredients

BISCUIT MIXTURE

120 g soft butter
80 g sugar
30 g runny honey
1 organic orange
A pinch of salt
1 teaspoon cinnamon sugar
225 g flour
1 teaspoon baking powder
50 g VIVANI milk chocolate for cooking, finely chopped

FILLING

100 g VIVANI dark chocolate for cooking
40 g soft butter

DECORATION

100g dark chocolate for cooking
Nuts, candied orange peel

TIP

For a spicier variation, add half a teaspoon of ginger powder and 2 pinches of ground cloves to the dough mixture.

Preparation

Beat the butter until fluffy and then stir in the sugar and honey.

Wash the orange in hot water, dry it and grate the peel into the butter mixture.

Mix together the cinnamon sugar, flour, baking powder, salt and chocolate and then knead together with the butter mixture.

Preheat the oven to 180°C.

Roll the biscuit dough out thinly and use a glass (with a diameter of approx 6cm) to cut out circles.

Place the circles on a baking tray lined with baking paper and pierce them several times with a fork (to prevent the biscuits from bubbling over).

Bake in the bottom part of the oven for 10-12 minutes until golden brown.

For the filling, melt the chocolate in a water bath. In the meantime, beat the butter with a handheld whisk until fluffy.

Mix the liquid chocolate (at a temperature of approximately 38°) into the butter.

Butter half of the crunchy biscuits with the chocolate mixture and then place the rest of the biscuits on top of them. If the chocolate mixture is too runny, leave it to cool for a short while.

The biscuits can be decorated with VIVANI cooking chocolate, nuts or candied orange peel, according to preference.