

Espresso and Marzipan Chocolates

INGREDIENTS (makes 50-60)

400 g raw marzipan
80 g icing sugar
60 g ground espresso
300-400 g VIVANI Milk Chocolate for Cooking
1 handful espresso beans

METHOD

Knead the marzipan and icing sugar together on a work surface and carefully add in the espresso. Using a rolling pin, roll out the marzipan evenly so that it is approximately 1.5 cm thick all over. Cut it first into strips and then into diamonds. Leave to stand for around an hour.

Cut up the chocolate and melt in a water bath (the temperature of the chocolate should not go above 30°C).

Dip the marzipan diamonds into the chocolate (this works best if you use proper chocolatier's tools!), wipe them and place on a cooling rack. Decorate immediately with espresso beans.