

Nougat Biscuits

INGREDIENTS (makes approx. 30)

100 g soft butter
100 g raw cane sugar
1 tbsp milk
160 g all-purpose flour
125 g VIVANI Dark Nougat Chocolate
60 g butter

METHOD

Preheat the oven to **180°C (fan oven 160°C)**

Mix the soft butter with the sugar until fluffy. Then add the milk and stir until smooth. Add the flour, and work the mixture into a soft dough by hand.

Split the dough into three sections, and shape each section into a roll. Cut each roll into 10 discs and roll each disc into a ball. Using your thumb, press a small hollow into each ball. Place on a baking tray lined with greaseproof paper, not too close together.

Bake the biscuits for approx. 20 minutes until golden.

Chop up the chocolate and melt in a water bath with the rest of the butter (do not let it get too hot).

Once the biscuits have cooled, use a spoon to fill each hollow with the chocolate.