

## **Nutty Triangles** (makes approximately 24)

### INGREDIENTS

#### DOUGH MIXTURE

- 225 g flour, type 550
- 1 tsp baking powder
- 100 g raw cane sugar
- 1 sachet bourbon vanilla sugar
- 1 egg
- 1 tbsp water
- 100 g chilled butter

#### NUT MIXTURE

- 150 g butter
- 150 g sugar
- 1 sachet bourbon vanilla sugar
- 3 tbsp water
- 100 g ground hazelnuts
- 200 g sliced hazelnuts
  
- some butter
- 3 tbsp apricot jam
- aluminium foil
- 250 g VIVANI Dark or Milk Chocolate Coating

### PREPARATION

Knead sieved flour and baking powder, sugar, egg, water and butter into a smooth dough. Wrap the dough in cling film and put in the fridge for about 30 min.

Melt the butter, sugar and water in a pan, stirring continuously. Blend in the hazelnuts.

Leave the mixture to cool for about 10 min.

Preheat the oven to **180°C (convection oven 160°C)**.

Roll out the dough on a greased baking tray to an approx. size of 25 x 30 cm, prick with a fork and brush the dough with the jam. Spread the nut mixture evenly on top. Confine the dough with a double layer of aluminium foil around the edges and bake for around **25 min**. Leave to cool for around 20 min. Split into squares of 8 x 8 cm. Cut the squares diagonally to form triangles. Leave to cool.

Chop up the chocolate coating and melt in a bain-marie (ensuring it does not become too hot). Dip the triangles in the chocolate at your pleasure. If stored in a biscuit tin, they will keep for up to 3 weeks.

*level: 2*