



# CEREAL COOKIE CHOC

## BISCUITS

### DIFFICULTY LEVEL



### CHOCOLATE HEART

#### INGREDIENTS

MINUETTO FONDENTE ECUADOR 70%

#### PREPARATION

To Taste

Pour some tempered MINUETTO FONDENTE EQUADOR 70% chocolate into heart-shaped silicone moulds.  
Gently shake the mould and let cool down at 10-15°C for about 30 minutes.  
Carefully remove from mould and reserve for later.

### CEREAL SHORTBREAD

#### INGREDIENTS

CEREAL'EAT FROLLA

g 1000

UNSALTED BUTTER 82% FAT - SOFTENED

g 400

EGG YOLKS

g 110

#### PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined.  
Cover the dough and refrigerate for 1 hour at least.

#### FINAL COMPOSITION

Roll the dough to 4mm, then use a heart shaped cutter to cut out some biscuits.  
Cover a tray with a perforated silicone mould and lay the biscuits onto it.  
Bake at 180-190°C for about 10 minutes, then let cool down completely.  
Melt the chocolate at low temperature, then use it to pair the chocolate heart with the heart-shaped cereal shortbread and make them stick.

#### AMBASSADOR'S TIPS

You can replace butter with the same dose of margarine.