



ESPRESSO CREAM BISCUITS FROM KARL AND RUDI OBAUER



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Enhances the natural taste of added ingredients



25



medium

Tips

Mit Whiskey aromatisieren.

INGREDIENTS FOR 40 SERVINGS

FOR THE BISCUITS

80 g	Fine granulated sugar
160 g	Butter, softened
200 g	Flour, plain
80 g	Almonds, grated
1 small pinch(es)	Baking powder
1 tsp	Vanilla sugar
	Powdered sugar, to sprinkle
	Cocoa powder, to sprinkle

FOR THE CREAM

250 g	QimiQ Classic, unchilled
100 g	Butter, softened
50 g	Powdered sugar
40 ml	Espresso coffee
50 g	Cocoa powder

METHOD

1. Preheat the oven to 180° C (convection oven).
2. Knead the sugar, butter, flour, almonds, baking powder and vanilla sugar to a short crust pastry.
3. Press flat and wrap into cling film. Chill for approx. 20 minutes.
4. Place on a floured working surface, and roll out thin. Cut into Ø 3 cm circles using a biscuit cutter.
5. Place the biscuits onto a baking sheet lined with baking paper and bake until slightly coloured (approx. 10-12 minutes).
6. For the cream, whisk QimiQ Classic smooth.
7. Add the butter, icing sugar, coffee and cocoa and mix well. Chill.
8. Sandwich together two biscuits with cream. Dust with icing sugar and decorate with a cream rosette.