



Choco-caramell coins...!

amount	ingredients
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bright dough:

- 100 gr** white chocolate
- 70 gr** white couverture
- 115 gr** soft butter
- 75 gr** powdered sugar
- 1 piece** egg
- 1 pinch** salt
- 1 drop** Dr.Oetker Bourbon vanilla paste
- 270 gr** flour
- 1/2 TL** Dr.Oetker Backin with safran

dark dough

- 70 gr** Lindt chocolate dark
- 100 gr** dark couverture
- 120 gr** soft butter
- 60 gr** powdered sugar
- 1 piece** egg
- 1 piece** egg yolk
- 1 pinch** salt
- 1 drop** Dr.Oetker Bourbon vanilla paste
- 190 gr** flour
- 40 gr** cacao
- 1/2 TL** Dr.Oetker Backin with safran

5 pieces caramell-choco bons

1 Stück egg protein



Preparation:

1

bright dough:

First, the chocolate is melted with a portion of butter about 20-30g over a water bath. It is important to stir again and not to melt it too hot, so that the chocolate does not burn. Set aside to cool. Mix butter with sugar, salt and vanilla. Add the egg and whip up to a smooth mass. Finally, stir in the melted chilled chocolate. Never stir in the chocolate until hot - the egg can falter. Mix the flour with baking powder and sift on the chocolate mass. Knead everything briefly with the kneading hooks - important !!! Do not mix too long, otherwise the dough can become too brittle and the cookies too hard. The result is a very soft, sticky dough. Now divide the dough into 3 equal parts. On a silicone baking mat from the 3 parts gradually form 3 rolls - you can help yourself with the cling film - if you give the dough in the foil, you can shape it better. Now the rolls are cooled for about ½ - 1 hour, so that the dough is stronger. caution!! Do not leave the dough in the fridge for long or even overnight - because the chocolate makes the dough very firm.

2

Dark dough: Melt the chocolate with a little butter over water. Set aside to cool. Mix butter with sugar, salt and vanilla. Add the egg and whip up to a smooth mass. Finally, stir in the melted chilled chocolate. Never stir in the chocolate until hot - the egg can falter. Mix flour with baking powder and cocoa and sift on the butter mass. Knead everything briefly with the kneading hooks - important !!! Do not mix too long, otherwise the dough can become too brittle and the cookies too hard. The result is a very soft, sticky dough. Wrap the dough in cling film and refrigerate for approx. ½ - 1 hour.

3

After the cooling time, roll out the dark with a silicone roller to about ½ cm, brush with egg white and wrap the light roll in it. Wrap all 3 rolls in cling film - if necessary, re-shape and place in the freezer for approx. 15 minutes - to make them easier to slice. Chop the chocolate caramel candies. Carefully cut the chilled rolls into slices of approx. ½ cm and place them on baking tray with silicone baking paper. On each taler comes now in the middle of a piece of caramel candy.

Bake at 180 ° C for about 8-10 minutes, be careful it depends on the size and thickness.

*If you liked my recipe and pictures, I would appreciate your feedback and comments.
Have fun baking.*



Lucina's tips:



You can also roll out the dark dough on a baking paper - so that it does not stick. If you do not have a silicone rolling pin, you can do it like me - just wrap the rolling pin in cling film.

It may happen that not every Taller keeps its shape when trimming. Forming the crumbled pieces of dough into a ball, flattening them and baking them just like the talers - that's how delicious biscuits in marble look.



I wish good luck and

Buon appetite!!

your Lucina Cucina