



Petit fours cookies

25'
Hands on

15'
Cook Time

10-12
Portion(s)

2
Difficulty



Ingredients

- 250 g butter, at room temperature
- 250 g all-purpose flour
- 75 g icing sugar
- 50 g corn starch
- 1 teaspoon(s) [vanilla extract](#)
- 60 g hazelnuts, finely ground, optional
- 1/4 teaspoon(s) cardamom, optional

To assemble

- 150 g chocolate couverture 65%, melted for coating
- 150 g orange jam

Διατροφικός πίνακας

Nutrition information per portion

410 Calories (kcal)	26.0 Total Fat (g)	14.0 Saturated Fat (g)	39.0 Total Carbs (g)
21%	37%	70%	15%
17.0 Sugars (g)	4.2 Protein (g)	2.2 Fibre (g)	0.04 Sodium (g)
19%	8%	9%	1%

Method

- Preheat the oven to 190° C (370° F) set to fan.
- In a bowl add the butter, the flour, the icing sugar, the corn starch, the vanilla, the cardamom, the hazelnuts, and mix with your hands until you get a soft dough. Ideally, you should wear gloves.
- Transfer to a [pastry bag](#) and shape 24 cookies, 5-6 cm each, on a baking pan lined with parchment paper.
- Bake for 12-15 minutes. Let them cool.
- Add the jam into a pastry bag and divide it among half of the cookies.
- Cover with the rest of the cookies and dip them halfway into a bowl with the melted chocolate.
- Let the chocolate set and serve.