

Ischler Cookies Recipe

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Prep. time : 60 minutes

Cook time : 20 minutes

Ready in 80 minutes plus cooling

Level : Advanced

Cookie Dough:

- All purpose flour 200g (7oz)
- Butter 115g (4oz)
- Hazelnuts, toasted and ground 60g (2oz)
- Powdered sugar 70g (2.5oz)
- Eggs 50g (1.8oz or one medium egg)

Chocolate Buttercream:

- Egg yolks 80g (2.8oz)
- Sugar 130g (4.6oz)
- Butter 200g (7oz)
- Chocolate 55-60% 130g (4.6oz)
- Rum 15g (2Tbsp)

Chocolate Glaze:

- Chocolate 55-60% 150g (5.3oz)
- Vegetable oil 15g (0.5oz)

Directions

1. To make cookie dough combine softened butter with powdered sugar in a bowl of a stand mixer and mix with a paddle attachment until creamy. Add one egg and continue beating. Combine the dry ingredients – sifted flour and ground hazelnuts and mix them into the butter mixture until incorporated. Wrap the dough in a plastic film, flatten, and chill for at least two hours.
2. Take the chilled dough and roll it on a floured surface to 5mm (1/4") thickness.
3. Cut out circles 5cm (about 2") in diameter and place them on a paper lined baking tray.
4. Bake cookies at 180°C (350°F) for 10-15 minutes until golden around the edges.
5. Take the cookies out, and let them cool completely.
6. To make chocolate buttercream put the egg yolks into a stand mixer fitted with whisk attachment. Place the sugar into a saucepan and add water enough to cover the sugar. Melt the chocolate in the microwave. Start whisking the egg yolks and cook the sugar syrup to 118°C (245°F). Pour the hot syrup into the yolks and continue whisking the mixture. When the mixture cools down start adding softened butter. Mix in melted chocolate. Be careful that chocolate isn't too hot, because it might melt the butter in buttercream. At the end, mix in the rum.
7. Fill the cookies with buttercream. Put the buttercream into a piping bag with a plain 10mm (3/8") tip and pipe a blob on a flat side of one cookie. Press the cream with a flat side of another cookie to get sandwich-like creation. Smooth the sides with a silicone spatula.
8. Leave the cookies in the fridge to set before glazing.
9. For the glaze melt the chocolate and stir in the oil.
10. Place the cookies onto a wire rack, and glaze them. Leave them to set, and decorate them with melted white chocolate. Store Ischler cookies in the fridge.