

Caramelized White Chocolate Sandwich Cookies

Recipe

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Prep. time : 15 minutes

Cook time : 7 minutes plus caramelizing the chocolate (30-40 minutes)

Ready in 60 minutes plus cooling

Level : Advanced

Ingredients:

Chocolate and Hazelnut Cookie Dough:

- All purpose flour 180g (6.3oz)
- Cocoa powder 20g (0.7oz)
- Powdered Sugar 85g (3oz)
- Roasted ground hazelnuts 60g (2.1oz)
- Butter 140g (5oz)
- Eggs 50g (1.8oz or 1 medium egg)

Caramelized White Chocolate Ganache:

- Caramelized white chocolate 125g (4.4oz)
- Cream 35% 250g (8.8oz)
- Glucose syrup 10g (1Tbsp)
- Salt 1g (a pinch)
- Gelatin 3g (1.5 sheets)

For Decoration:

- Egg white 30g (1oz or 1 medium egg white)
- Roasted chopped hazelnuts 30g (1oz)

Directions

1. To make cookie dough put flour into a food processor. Add cocoa powder, powdered sugar and roasted ground hazelnuts and pulse for a couple of times to combine the dry ingredients. Add cold butter cut in dices and pulse again until you get crumbly mixture. Then, add one egg and pulse for a couple of more times until the dough is done. Wrap it in cling film, flatten it, and put in the fridge for about 1 hour.
2. While the dough is chilling make caramelized white chocolate. Melt white chocolate in the microwave on low heat. Gently stir with a silicone spatula, and then, put the bowl back in the microwave for 15 seconds. Take it out and stir with a silicone spatula again. Repeat this procedure as many times as needed until the chocolate gets nice caramel color and amazing caramel aroma. For me it took about 40 minutes, but it can take less or more time depending on your microwave oven and the chocolate itself (my microwave oven is 800W). Note that the chocolate will first become thicker, and it might even become grainy at some point, but that is normal. Continue mixing and microwaving for 15 seconds until it becomes caramelized. It is important that you use good quality chocolate with at least 30% cocoa butter content (or more), and without vegetable fats.
3. To make caramelized white chocolate ganache, soak gelatin in cold water. As soon as the gelatin softens, take it out and squeeze to get rid of the excess water. Put cream into a measuring cup, and add glucose syrup. Heat up this mixture in the microwave. Then, add soaked gelatin and stir until it melts. Gradually add cream into the melted caramelized white chocolate, stirring well after each addition. Blend the mixture with immersion blender until it becomes uniform. Then cover it with cling film, and put in the fridge for a couple of hours or overnight.
4. Roll out chilled dough onto floured surface to 3mm (1/8") thickness using an adjustable rolling pin. Then, cut out cookies using a round 5cm (2") in diameter round cutter. Place cookies onto a baking tray lined with perforated silicone mat, and cover them with another perforated silicone mat. Put everything in the fridge for about 15 minutes. If you don't have perforated silicone mat, put your cookies onto a parchment paper. Then, bake them at 180°C (350°F) for about 7 minutes.

5. Brush half of your cookies with egg white and sprinkle them with chopped hazelnuts. Put them back in the oven for another 2 minutes, and then leave them to cool down.
6. Transfer your ganache into a piping bag fitted with round 10mm (3/8“) tip, and then, pipe a blob of ganache onto one cookie, and sandwich it with another cookie. Repeat this procedure until you fill all of your cookies.
7. There, your delicious caramelized white chocolate sandwich cookies are done! Enjoy!