

YUMMY KISPER STICK

COMPOSITION

- Kisper (butter cookie)
- Praliné Ganache

Decorations

Z♦Karamel tempered

Ref. 20460

Almond chunks

Kisper biscuit

250 g	Butter
100 g	Icing sugar
75 g	Egg whites
200 g	Almond powder
250 g	Flour
2 g	Salt
as needed	Almond chunks

Mix butter and icing sugar with the paddle until creamy. Add the egg whites and mix again until combined. Add the remaining dry ingredients, previously mixed, and mix until all ingredients will be combined. With a piping bag with a star nozzle do sticks about 10 cm long on a silpad. Sprinkle with the almond chunks and bake at 170°C until golden brown. Let to cool.

Z♦Café ganache

250 g	Cream 35% M.G.
37 g	Inverted sugar PC002
25 g	Sorbitol
50 g	Butter
300 g	Z♦Café SPECIAL ORDER

Heat cream with invert sugar and sorbitol. Remove from the heat and pour onto the chocolate. Emulsify. Add the butter diced in cubes at room temperature and mix again.

Finishing

Pipe some ganache once at the right temperature on one of the sticks and place a second one on. Let to set and then dip the sticks into the tempered Z♦Karamel chocolate

