

# Chocolate Biscuits filled with Salted Caramel

Recipe by Stefan Pauly, Chocolate Sommelier

Oven Temperature 190°C, Baking time ca. 8 minutes

## Ingredients (makes ca. 48)

160 g Butter  
95 g Sugar  
2 Egg Yolks  
30 g Cocoa Powder  
220 g Plain white Flour

## For the Salted Caramel Filling

200 g Sugar  
90 g Single Cream (warm)  
100 g Butter (cold)  
Ca. 4 g Salt



video

## Preparation

1. Combine all ingredients to a smooth dough. Put the dough onto a plate and cover with an upside down bowl to create an airtight seal. Leave in the fridge to rest for 2 hours.
2. Roll out the dough until ca. 3mm thick, then use a 4cm (diameter) round cutter to cut out the biscuits.
3. Bake until just done but not brown. Eight minutes doesn't sound long but it is long enough for these biscuits.
4. CAREFULLY melt sugar making sure not to stir too much. The melted sugar reaches a temperature of 150°C!!!!
5. Turn the hob off when the sugar attains a light golden brown colour and carefully add the warm single cream, stirring now and then until both ingredients have combined.
6. Take the pan off the hob and stir in the cold butter and salt.
7. Leave the caramel to cool, whisk up with a whisk, then fill the biscuits with the mixture., making sure not to use too much filling. If you do it will ooze out.
8. To decorate the biscuits, melt some white chocolate and pipe a bow onto each one using a piping bag. (Kates Youtube Video shows you how to make a piping bag out of baking paper).

## TIP

To save time the salted caramel can be made the day before. If you have any leftover use it as a sweet spread for your sandwiches. It`s absolutely delicious!!

**STEFAN**  
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