

NHÁ BENTA

(from the Bewitching Kitchen)

for the cookie base:

100g flour
25g whole wheat flour
25g hazelnut flour (or hazelnuts, finely ground)
50g brown sugar
½ tsp salt
113g unsalted butter (½ cup) cold, cubed
2 tbsp milk
1 tsp vanilla

for the marshmallow (makes more than you'll need):

200 cup sugar
¼ cup water
5 sheets gelatin
2 egg whites
¼ fine salt

For the chocolate coating:

250g chocolate couverture, tempered
1 tsp coconut oil, melted
drizzle: white chocolate, melted and dyed with oil-soluble food dye
sprinkles

Heat oven to 350F.

In a food processor, pulse together the flours, sugar and salt. Add the butter and pulse until mixture resembles coarse crumbs. Add the milk and vanilla and pulse until dough holds together when squeezed. Turn the dough out onto the counter and knead gently to bring together. Dust the counter with flour and roll the dough to ¼-inch thickness. Cut into rounds and place on a parchment-lined baking sheet. Freeze for 10 minutes. Bake until firm and beginning to brown on the edges, 12 to 15 minutes. Cool for 2 minutes on baking sheet, then transfer to a wire cooling rack to cool completely.

Make the marshmallows only when the cookies are ready and cool, because it sets reasonably quickly. Soak the gelatin sheets in cold water. Add the sugar and water in a small saucepan and bring to a boil over medium-high heat. Start whipping the egg whites so that they are at soft peaks within 5 minutes or so.

Reduce the heat in the saucepan to medium and boil until mixture reaches 235-240F. Remove from heat and allow bubbling to subside.

With the mixer running on medium-high, gradually stream in the sugar syrup and drained gelatin sheets along the side of the mixing bowl into the egg whites. Continue to beat until glossy, thick and cooled to room temperature, about 6 to 8 minutes. Add the salt and mix for 1 minute.

Spoon the mixture into a piping bag fitted with a medium round piping tip and pipe over the cookies to form a dome. If dome needs smoothing, moisten fingers with water and gently smooth dome. Set aside to cool.

Temper the chocolate and add the coconut oil, mixing gently to incorporate. Immediately dip the cookies, marshmallow side down, into the chocolate. Flip to coat the bottom and place them gently over Silpat or parchment paper (do not place over a grid like a drying rack because that will mess up the coating at the bottom). Melt white chocolate and dye yellow. Place in a small piping bag, cut a very thin opening, and drizzle the surface of the covered cookies. Add sprinkles right away. Cool and serve, they can be stored in the fridge.