

HAZELNUT CREAM OVER SUGAR COOKIE

(adapted from [Siula Golosa](#))

for the cookie base:

1 cup (226g) butter
1 cup (200g) sugar
zest of one orange
2 eggs
1 tsp hazelnut bakery emulsion
1/4 tsp orange extract
420g flour
60g cornstarch
1/2 tsp salt
1/4 tsp baking powder

for the hazelnut cream:

54g white chocolate
27g dark chocolate
19g Nutella or Nocciolata paste (I used [this one](#))
11g cocoa butter
melted chocolate
gold luster powder
sprinkle to decorate

Make the cookie base: Mix flour, cornstarch, salt and baking powder. Reserve. Rub orange zest on the sugar with your fingers until fragrant. Cream butter with sugar. Whisk eggs with hazelnut and orange extracts, add to the butter/sugar with mixer on low speed, a little bit at a time. Once incorporated, add the dry components and mix on low speed until a dough forms. Divide in two and refrigerate for 10 minutes before rolling out and cutting small circles. Freeze for 10 minutes, then bake at 350F until edges start to get some color, about 12 minutes. Recipe makes a lot more than you will need.

Make the hazelnut topping: Add all ingredients to a microwave safe bowl, and heat at 50% power, in 30 second increments, removing from the microwave and whisking gently. Once melted, pour over a countertop or over acetate sheet and bring the temperature down to 78F by moving it around with a spatula. It is a small volume, so it will get there quickly. Pour into an icing bag and fill the mold to the top. Allow it to set at room temperature for 1 hour, transfer to the fridge for 20 minutes, and un-mold.

Use a little melted chocolate to glue the hazelnut cream to the top of the cookie. If desired, you can paint the cookie with luster gold and vodka. Decorate the center with a golden bead.