



BOSCH
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Coffee Spritz Biscuits



Overview

Difficulty: Medium

Servings: 1-2

Preparation Time: 10 mins

Cooking Time: 40 mins

Ingredients

For the Spritz Biscuits:

- 220 g butter (room temperature)
- 150 g icing sugar
- 1 medium egg
- 270 g flour
- 30 g cocoa powder
- Salt

For the filling:

- 250 g dark chocolate couverture
- 30 g butter
- 40 g cream
- 70 ml strong espresso
- 2 tablespoons crushed cocoa beans (optional)

Methods

1. Beat butter and icing sugar in the MaxiMUM mixing bowl for 8 minutes until light and creamy using the wire whisk attachment. Stir egg into the butter-sugar mixture. Combine flour, cocoa powder and a pinch of salt, sift onto the butter-sugar mixture and stir briefly – if you stir the batter too long, the biscuits will be less soft.

2. Preheat oven to 180°C (Convection 160°C). Using the MaxiMUM's fancy biscuit attachment, shape into small rosettes and distribute them on two baking sheets lined with baking parchment. Place them on baking sheets in the oven one at a time on the centre rack and bake for 8 to 10 minutes.

3. For the filling, grate or finely chop 250 g dark chocolate couverture and place it in a metal bowl. In a saucepan, combine butter, cream, and espresso, bring them to a boil then pour it over the couverture. Let it stand for 4 minutes, then stir until the mixture appears smooth and creamy. Stir in crushed cocoa beans and refrigerate the mixture for at least 30 minutes.

4. Using a teaspoon or pastry bag, place a rosette of filling on the bottom of every other biscuit, top each with a second biscuit and gently press together.

Product Used

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