Party Biscuits



Ideal, delicious, simple party biscuits. For any party these biscuits are perfect, children adore them and in a few minutes they are gone. They are a real attraction with their looks, and their taste even more, as you decide on your favourite taste yourself. In this recipe I will describe you two different types of cream for filling, so choose whether you will fill the biscuits with a sort of milk cream like nougat, strawberries, or coconut chocolate or whether you want to use dark chocolate which contains 50 % of cocoa and more.

INGREDIENTS FOR CREAM :

100 ml of cream

270 g of nougat chocolate

FOR DECORATION (not obligatory)

different decoration pearls, balls, butterflies,

chocolate granules, coloured granules, sprays

coconut – ground, nuts, etc. …

INGREDIENTS FOR DECORATION :

80 g of white chocolate

80 g of milk chocolate

80 g of filled chocolate (to your taste)

INGREDIENTS FOR CREAM WITH DARK CHOCOLATE CONTAINIG 50% AND MORE COCOA :

200 g of dark chocolate

100 ml of cream

OTHER INGREDIENTS :

500 g of mini biscuits (e.g. Leibniz)

PREPARATION :

1 . put the cream and chocolate in a bowl and melt the chocolate completely, while stirring occasionally …

2 . put the cream aside to cool down, but NOT in the fridge!!! If it is too hot at your place, you can put it into the fridge before use, but only for 5 – 10 minutes …

3 . whisk the cooled cream and fill a decorating bag (or freezer bag) and cut off a corner of the bag …

4 . put some cream in the middle of a mini biscuit, put a toothpick in the middle of the biscuit and cover the cream with another mini biscuit …

5 . do this until all the cream has been used …

6 . put the filled biscuits into the fridge for some 30-45 minutes to cool down and to enable the cream to harden well before decorating …

7 . melt each chocolate separately on steam or in microwave …

8 . dip the cooled biscuits in the melted chocolate to the half and line them on a tray covered with parchment paper. (if you want to decorate your biscuits with coconut or different decorations, do that as soon as you dip them in the chocolate,

and after that put the biscuits on the parchment paper.)

9 . put the decorated biscuits in the fridge and take them out before serving so that cream and chocolate do not start melting in summer heat …

NOTES AND ADVICE :

When prepared and decorated biscuits harden in the fridge, you can put them one on the other, but be careful when serving – they must not be put one on the other, when you serve them.

It is not obligatory to use 3 different types of chocolate for decoration, you can use two or just one type, but be careful that you have 240 g of chocolate in total at the end.

Different decoration like granules, butterflies, coconut etc.… are not obligatory for decoration, it is sufficient just to dip the biscuits into the chocolate.

Choose the chocolate you want to use for making cream, to your taste, but be careful about the ratio of cream and chocolate and check the cream you want to make, in the recipe to be sure about the precise ratio.

If it is summer time and your cream is not hard enough, put it in the fridge just for 5 – 10 minutes, but keep an eye on it, so it does not harden too much and you can fill the biscuits easily.










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