

Chocolate Cinnamon And Hazelnut Meringue Cookies

makes 20 sandwich cookies

Cinnamon Hazelnut Meringue Cookies

Ingredients:

3 egg whites
pinch of salt
90g caster sugar
65g powdered sugar
1 teaspoon cornflour
1 teaspoon lemon juice
80g toasted chopped hazelnuts
1 teaspoon cinnamon

Directions:

Preheat the oven to 140°C. Line two baking sheets with parchment paper.

In clean and dry mixing bowl, combine egg whites and salt. Beat egg whites until frothy and then gradually start adding caster sugar. Beat on high speed until stiff peaks form, about 4 minutes.

Add sifted powdered sugar, cornstarch and lemon juice and beat on high speed for 3 minutes. The mixture should be stiff, silky and shiny. Gently fold in hazelnuts and cinnamon.

Take a heaped teaspoon on of meringue mixture and slide it onto baking sheet. Repeat with the rest of the mixture. You can make smaller or bigger heaps, but make sure you adjust baking times according the their size.

Bake for 30 to 35 minutes. They should still be a bit chewy in the middle. Let them cool on a wire rack completely.

Chocolate Ganache Filling

Ingredients:

120g chopped dark chocolate
45ml heavy cream

1 tablespoon strong black coffee

1 teaspoon butter

Directions:

In a medium bowl combine one third of the chocolate, heavy cream and coffee. Melt over a pot of simmering water. Remove from heat and add butter and the remaining chocolate. Stir until completely melted and evenly combined. Set aside and let it set until it reaches piping consistency, about 20 minutes.

Pipe some ganache on one cookie and top with another one. Let the ganache filling set completely at room temperature.

The cookies can be stored in an airtight container for 2 weeks.