

BRETON BUTTER BISCUITS

Preparation time: 10 minutes
Chilling time: 15 minutes
Cooking time: 15–20 minutes
Use: 5 cm (2 1/2 in) fluted biscuit cutter
Makes: 50

375g (13oz) plain flour
large pinch of salt
150g (5oz) caster sugar
200g (7oz) unsalted butter, chilled and diced
1 large egg, lightly beaten
1/2 teaspoon vanilla extract
200g (7oz) milk chocolate or 50g (2oz) each of milk, dark, Maya Gold (or good-quality dark orange chocolate) and white chocolate, broken into pieces for dipping

Preheat the oven to 160°C/325°F/gas mark 3. Butter a large baking sheet.

Sift together the flour and the salt. Add the sugar and butter and process in a food-processor or rub between your fingertips until the mixture resembles bread-crumbs. Add the egg and the vanilla extract and process again or mix together with your hands until the mixture comes together as a firm dough. Wrap in clingfilm and chill for at least 15 minutes.

Roll out on a lightly floured board to a thickness of about 3 mm (1/8 in). Cut out the biscuits using the fluted cutter.

Place on the baking sheet and bake for 15–20 minutes or until light golden brown. Cool on a wire rack.

Once the biscuits have cooled, melt the chocolate in a heatproof bowl suspended over a saucepan of barely simmering water. If using one flavour of chocolate, select a bowl that will allow you to fit your hand into it so that you can dip the biscuits. Be very careful when melting the white chocolate and ensure that the bowl does not touch the water as it will seize easily. If you are using different flavours of chocolate, once melted, pour the chocolate on to a small plate and dip the surface of each biscuit in the chocolate before returning them to the wire rack to set.

The biscuits can simply have one surface dipped in the chocolate or you could decorate by drizzling white chocolate over a biscuit previously dipped in dark or white chocolate. You can also dip only half the biscuit with chocolate.



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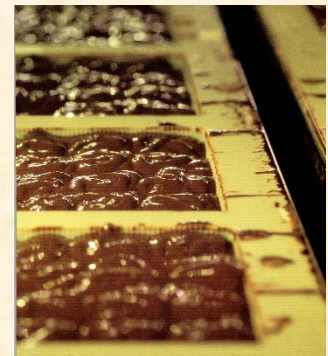
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