

# CHOCOLATE TUILES

Preparation time: 10 minutes

Chilling time: 1 hour

Cooking time: 15 minutes

Use: non-stick baking sheet, preferably one with little round bumps all over it

Makes: 12

1 large egg

1 large egg white

125g (4 1/2 oz) icing sugar

25g (1oz) plain flour

10g (1/2 oz) cocoa powder

1 teaspoon double cream

25g (1oz) unsalted butter, melted and cooled

125g (4 1/2 oz) pine nuts and slivered hazelnuts

Whisk together the egg and the egg white in a bowl. Add the icing sugar, flour, cocoa, cream and melted butter in that order and mix until smooth. Stir in the pine nuts and slivered hazelnuts.

Place heaped tablespoons of the mixture on to the non-stick trays, ensuring they are spaced well apart, and refrigerate for 1 hour.

Preheat the oven to 180°C/350°F/gas mark 4.

Dip a fork in warm water and, shaking off any excess water, flatten the mixture into discs using the back of the fork.

Bake for 10 minutes or until the 'tuiles' are firm and have an even colour. Remove from the oven and immediately place them over a rolling pin to give them a curved shape. Leave to cool and store in an airtight container.

HINT: The 'tuiles' look wonderful served upside down, overlapping one another in rows in the same way as they would be laid on a roof in the south of France.



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