

Chestnuts Bocconotti



Limited edition

more or | english recipes
LESS | of PAPPA-REALE^{NET}

🍴 For about 40 bocconotti

Ingredients

500 gr flour "00"
60 gr of almond flour
40 gr of cocoa
150 gr of icing sugar
180 g of butter
2 eggs
2 teaspoons baking powder
1 and half jar of chestnuts cream

Method

Sift the flour with the yeast, pour in the middle of the pastry board, combine the cocoa, the almond flour, the sugar, the eggs and softened butter at room temperature. Knead to form a homogeneous compound. Wrap the dough in cling film and let rest in refrigerator for 30 minutes.

Butter a mini muffins mold and roll out the dough with a rolling pin to form a sheet of 3-4 mm thick and cut out two circles of different sizes, depending on the diameter of your molds. Cover the molds with the larger disk, fill with a teaspoon of chestnuts cream and cover with the smallest disk pressing to fix the edges. Bake in preheated oven at 180° for 10-15 minutes. Remove from the oven and let cool the bocconotti on the grill.