

## Lady's kisses biscuits

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The lady's kisses biscuit is a delicious dessert, typical from Piemonte:  
two rounds halves of frollo wich melt in a chocolate kiss.



1h15'



20 people

### Ingredients for biscuits

140 gr Almond flour  
180 gr Pastry Flour  
150 gr Butter  
150 gr Sugar

## Ingredients for ganache

120 gr Dark Chocolate  
40 gr Single cream  
60 gr Butter  
10 gr Liqueurs or Flavourings

## Procedure

For the preparation of this classic let's begining from mixing the ingredients for the biscuits.  
Once you have the mixture proceed to make small cilinders on a tray with baking paper and put in the oven.

PHASE	TEMPERATURE	TIME	PROBE	HUMIDITY	FAN	PRE-HEATING
1	135°	30'	/	/	V2	ON

Meanwhile make the ganache melting the dark chocolate and mix it with the other ingredients in a vessel.  
When the biscuits are cooled down, proceed with the filling: put a little bit of ganache on the bottom of one of them and then pair it with another biscuit.

## Chef's tips

If you want to use whole almonds instead of flour, it's recommended to chop them very carefully, to avoid the essential oil dispersion.  
Once the biscuits are placed on the tray, let it rest in the fridge to avoid flattening during cooking.  
Strictly follow the cooking settings because if the biscuits are overcooked can change the taste.  
Let the biscuits cool down without touching them.