

CHOCOLATE CORN CAKES

INGREDIENTS:

200 G DARK CHOCOLATE - 175G WHITE FLOUR
150 G MAIZE FLOUR - 150 G BUTTER - 100 G GRANULATED SUGAR
50 G PINE NUTS - 3 EGG YOLKS
1 TEASPOON POWDERED YEAST FOR DESSERTS
GRATED LEMON PEEL - VANILLA FLAVOURING - 1 PINCH SALT

MELT THE BUTTER IN A BAIN-MARIE. SIEVE AND MIX TOGETHER THE TWO TYPES OF FLOUR WITH ONE TEASPOON OF POWDERED YEAST. MAKE A WELL ON THE WORK SURFACE WITH THE FLOUR AND IN THE CENTRE PLACE THE SOFTENED BUTTER, SUGAR, YOLKS, VANILLA FLAVOURING AND A PINCH OF SALT.

COMBINE TOGETHER QUICKLY, ADDING THE GRATED LEMON RIND AND THE PINE NUTS (KEEP SOME TO ONE SIDE). ROLL OUT THE DOUGH TO A THICKNESS OF APPROX. 6 MM, THEN CUT OUT THE CAKES WITH A BISCUIT CUTTER. PLACE ON AN OVEN TRAY AND DECORATE THE CENTRE WITH THE REMAINING PINE NUTS. PLACE IN THE OVEN (180°) FOR AROUND 15 MINUTES, REMOVE AND LEAVE TO COOL; (IN)THE MEANTIME, USING THE BAIN-MARIE, MELT

Commento: Translator's note: I believe that this phrase is incomplete in the original