

Korpice

SMALL BASKETS FILLED WITH CHOCOLATE CREAM



Ingredients

For baskets:

350 g flour 0
130 g lard, or 160 butter or margarine
2 tablespoons sugar
2 egg yolks
a pinch of salt

For chocolate cream:

3 eggs
150 g sugar
150 g chocolate
100 g butter
a pinch of salt

For baskets:

Crumble the flour with butter, sugar and salt. Add the two egg yolks and mix quickly.

Brush with butter the tartlet molds and fill them with the dough. You can make small balls of dough, and then distribute on the edges with fingers. Cook at 180 degrees for 12/20 minutes. The cooking time depends on the size of the mold and the thickness of the dough. I usually check often.

For chocolate cream:

Find two steel pans that come into each other. A lower for the cream, and a higher one for water. Half fill the larger pot and put on fire. In smaller pot begin to beat with a whisk the eggs with sugar and salt.

When the water begins to boil, put the small pot in the large one, and continue whisking constantly. When it begins to thicken and to have the consistency of a cream, add the chopped chocolate. When the chocolate is completely blended into the mixture, remove from heat. Let cool stirring often. Cream the butter and add to mixture.

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