



BLACKCURRANT LIQUEUR AND DARK CHOCOLATE BISCUITS

Ingrédients

- Flour - 500 g
- Cane sugar - 150 g
- Ammonia for cakes - 9 g
- Eggs - 2
- Milk - 90 ml
- Sunflower oil - 100 ml
- Salt - A pinch
- Ice sugar
- Dehydrated blueberries - 40 g

Préparation

Soak the dried blueberries in the Crème de Cassis de Dijon for a few hours.

Sift the flour and yeast into a bowl, add the sugar and mix with a fork, add the pressed and dried blueberries and the chocolate.

Now add a pinch of salt, the eggs, the liqueur used for soaking, the oil and finally the milk. Mix and knead quickly with your hands to obtain a homogeneous dough.

Leave the dough to rest for at least 30 minutes in the fridge, then roll out and cut out the biscuits, placing them on a baking tray covered with baking paper. Bake at 180 degrees static for about 18 minutes. Once cooled, sprinkle with icing sugar.

Discover this gourmet recipe proposed by **Italian blogger Stefania Tacchio** on her instagram account: Briottet Blackcurrant Cream and Dark Chocolate Cookies.

Created after her trip to France and more specifically her visit to Dijon, this recipe combines the acidity of blackcurrants with the bitterness of dark chocolate in a delicious pastry!