

Dubai Chocolate Teacakes**Ingredients:**

- Macphie Shortbread Mix 0.500kg
- Butter 0.200kg
- IRCA Dubai Pistachio Delicrisp 0.300kg
- IRCA Kiron White 0.100kg
- Mather's White Mallow Russe 0.450kg
- Water 0.060kg
- IRCA Kiron Dark 0.700kg
- Chopped Pistachios

**Method:**

- Mix together the shortbread mix and softened butter until a smooth dough forms. Roll out to 7mm thickness and cut into circles.
- Bake at 170°C until lightly golden brown. Allow to cool.
- Melt the IRCA White Kiron drops and mix with Dubai Pistachio.
- Transfer to a piping bag and pipe a small dollop of the mixture onto the center of each biscuit. Allow to set.
- Add water to Mather's Mallow Russe and heat until the mallow is fully dissolved, usually around 60°C.
- Transfer to a piping bag and pipe enough to fully cover the pistachio center. Allow to fully set.
- Melt the IRCA Kiron Dark, dip each teacake in, shaking off the excess. Sprinkle with chopped pistachios.