

Tiramisu Inspired Tea Cakes

Ingredients:

- Macphie Shortbread Mix 0.500kg
- Braun Mocca Essence 0.004kg
- Butter 0.200kg
- Macphie Cream Cheese Frosting 0.300kg
- Braun Mocca Essence 0.005kg
- Mathers Mallow Russe 0.450kg
- Water 0.060kg
- IRCA Dark Chocolate Coverdecor 0.500kg
- Scotts Bakers Dark Drops 0.500kg

**Method:**

1. Add softened butter, 4g Braun Mocca Essence and Macphie Shortbread Mix to a mixer. Mix on low until a stiff dough is formed.
2. Roll out to 5mm thickness, and use a 5cm cookie cutter to cut out small circles. Bake at 190C for 20-25 minutes. Leave to fully cool.
3. Mix together Macphie Cream Cheese Frosting with 5g Braun Mocca Essence. Pipe small amount in the centre of each biscuit. Place in fridge to set.
4. Add water to Mathers Mallow Russe and heat until mallow is dissolved, usually around 60C
5. Immediately transfer to a piping bag with a large tip and pipe onto each biscuit. Pipe until the cream cheese mixture is covered and the mallow reaches the edge of each cookie. Leave to set
6. Melt together IRCA Coverdecor and Scotts Dark Drops and heat until melted.
7. Dip each tea cake in the chocolate until the chocolate reaches the edges of the biscuits.
8. Leave to set