

Honeycomb Crunch Viennese Hearts

Ingredients:

- Macphie Viennese Mix 1.000kg
- Butter 0.500kg
- Small Honeycomb 0.100kg
- IRCA Coverdecor Dark Choc 0.350kg
- Puffy Honeycomb 0.450kg
- IRCA Coverdecor Dark Choc 0.350kg

Method:

1. Place the Viennese Mix into a machine bowl fitted with a beater.
2. Add softened butter.
3. Mix on slow speed for approximately 30 seconds or until the butter is dispersed.
4. Add the Small Honeycomb pieces and mix for a further 5 minutes on second speed
5. Using a piping bag with a star nozzle pipe biscuits into heart shapes (around 15-20g per biscuit).
6. Bake at 190°C (375°F) for 15 minutes. Leave to cool/drain off excess butter.
7. Blitz Puffy Honeycomb until it is very fine.
8. Melt 350g IRCA Coverdecor Dark Choc and add to crushed Puffy Honeycomb
9. Pipe a thin layer of chocolate honeycomb mix onto the underside of the biscuit. Sandwich with another biscuit.
10. Allow to set.
11. Melt 350g IRCA Dark Chocolate Coverdecor
12. Dip half of each heart into the chocolate, shaking off excess chocolate

