

By: Miguel Ángel Mateos



Butter Biscuits with Morado Garlic and Bitter Cocoa



DIFFICULTY
LOW



CUISINE
DESSERT



SERVES
4



TYPE OF DISH
SWEET



PREPARATION TIME
50 MINUTES



TYPE OF GARLIC
MORADO

Ingredientes

- 8 cloves of 'Big Garlic' Morado Garlic
- 500g sugar
- 500g butter
- 2 eggs
- Bitter cocoa
- 450g flour
- 100ml water
- 100g sugar for the syrup

Paso a Paso



1. Peel the garlic cloves.
2. How to make the candied garlic: Put a pot with 100g of water and 100g of sugar over a medium heat and leave until the sugar dissolves, at which point add the garlic cloves.
3. Leave the cloves to cook in the syrup over a medium heat until they are soft, but have lost their colour, then drain and put aside.
4. Put 250g of flour, 250g of sugar, 1 egg and 250g of softened butter (that is, butter at room temperature) in a bowl and mix together well using your hands, until all ingredients are combined.
5. How to make the dough: Take the drained and cooled candied garlic cloves, and with the help of a knife, crush the garlic against the counter until you achieve a fine paste and add half to the dough, mixing together well by hand and forming first a ball and then rolling out into a tube. Put this into the fridge for 20 minutes for it to take shape.
6. Make another batch of biscuit dough with the same proportions as previously, apart from the flour, of which you only need 200g, and add 50g of unsweetened cocoa powder, making a cocoa dough which also needs to be put in the fridge for 20 minutes.
7. Preheat the oven to 180 degrees for 10 minutes.
8. Take the dough mixtures out of the fridge (after leaving to rest for 20 minutes) and cut into 1 centimetre thick slices. Arrange the slices in separate rows on an oven tray (lined with baking paper), and put in the oven for 12 minutes, until the edges of the biscuits start to turn brown.

FINISHING THE DISH

9. Place the biscuits in a glass biscuit jar or onto a plate and serve with a steaming cup of coffee or hot chocolate.

CHEF'S TIPS Miguel Ángel Mateos:

- Much in the same way as the recipe for this biscuits includes the addition of cocoa powder, you can also add grated coconut, lime zest, vanilla...
- The dough can be prepared in large quantities and preserved in the freezer (wrapped in clingfilm) for future use. This way the dough is perfectly preserved and you can simply use the amount you need to make the biscuits at any given time.
- Always store the biscuits in a firmly closed air-tight container for optimal preservation.

We hope you enjoy making this sweet but simple recipe from Big Garlic!!