

Bokkepootjes (Goat's Feet)

Ingredients:

Cookie:

200 gm egg whites
222 gm sugar
Pinch of salt
175 gm almond flour
75 gm powdered sugar
1 vanilla bean
40 gm all-purpose flour
Sliced blanched almonds

Baker's Cream:

1 vanilla bean
250 ml milk
50 gm sugar
2 egg yolks
1 Tbsp. corn starch

Buttercream:

250 gm unsalted butter, softened
60 gm powdered sugar
250 gm Baker's Cream

Cookies:

Preheat oven to 350°F. Beat the egg whites, sugar and pinch of salt to stiff peaks. Blend the almond flour and powder sugar. Slice the vanilla bean and scrape out the seeds and, using your fingers, mix with the flour. Blend the almond flour and sugar with the egg whites, then sift the flour and vanilla mixture over the mixture. Carefully mix. Using a piping bag and round tip, pipe 1½ - 2" long fingers on to a parchment covered cookie sheet. Sprinkle with sliced almonds. Bake for 15 minutes and allow to cool on a wire rack.

Baker's Cream:

Slice the vanilla bean lengthwise and scrape out the seeds. In a saucepan, bring the milk to a boil with the vanilla seeds, the pod and half the sugar.

Mix the egg yolks with the remaining sugar until light in colour and blend in the corn starch. Mix a small amount of the hot milk into the egg yolk mixture, then pour the mixture back into the pan. Stir well. Remove the vanilla pods. Bring the mixture to a low boil, then simmer until thickened. Cover with plastic wrap and allow to cool completely.

Buttercream:

In the bowl of a mixer, whip the butter and powdered sugar until very light and fluffy. Spoon in the Baker's Cream one tablespoon at a time and beat until completely incorporated before adding more. Using a pastry bag fitted with tip of your choice, pipe cream on to half of the cookies. Carefully place another cookie on the top.

Temper the chocolate:

Melt the chocolate and pour two thirds on to a marble surface. Spread the chocolate with a palette knife until it reaches a temperature of approximately 26°C; stir in the remaining chocolate. Dip both ends of each cookie in the chocolate. Place on parchment and allow to cool. (Or use your preferred method for tempering the chocolate.)