



ROUND POND MIGNARDISES

SALTED CARAMEL SHORTBREAD COOKIES

INGREDIENTS

1¾ c AP flour

1c + 1 ½ tbsp cocoa powder

8 oz butter, room temperature

2 tsp kosher salt

¾ c + 1 tbsp sugar

DIRECTIONS

- Sift the dry ingredients together.
- Cream the butter and sugar. Add the dry ingredients, and mix just until combined, allow the dough to rest at room temperature for one hour.
- Roll on a well-floured surface to 1/8 inch thick.
- Cut to desired size and shape.
- Preheat oven to 325 degrees.
- Chill cut cookies for 30 minutes.
- Bake for 8-12 minutes
- Cool to room temperature, and fill with salted chocolate caramel.



SALTED CHOCOLATE CARAMEL

INGREDIENTS

8 oz granulated sugar

¼ c water

6 oz heavy cream

4 oz dark chocolate

Sea salt to taste

DIRECTIONS

- Combine the sugar and water in a small, heavy-bottomed pot, stirring until sugar is dissolved.
- Cook over high heat, undisturbed to 305 degrees.
- Remove the sugar from the heat then carefully add the cream, whisk to incorporate.
- Add the chocolate and season to taste.
- Cool to room temperature. Once cool, transfer caramel to a plastic pastry bag and reserve for cookies.

COCOA NIB TRUFFLES

INGREDIENTS

8 oz dark chocolate

8 oz heavy cream

4 oz butter

4 oz cocoa nibs, toasted

Chocolate for rolling as needed

Cocoa powder for dusting as needed

DIRECTIONS

- Finely chop the chocolate and butter.
- Melt the butter and chocolate over a double boiler.
- Bring the cream to a simmer and mix into the chocolate/butter mixture. Add the cocoa nibs, and stir well.
- Chill the truffle base in a non-reactive container overnight.
- Form the truffles with a small metal scoop, and shape them by hand into small balls. Meanwhile, melt a few ounces of chocolate over a double boiler.
- Place the cocoa powder in a medium bowl.
- Roll the truffles in melted chocolate and then roll them in cocoa powder.
- Shake off excess cocoa powder and reserve truffles in an airtight container under refrigeration.