

Little chocolate Christmas trees



Ingredients

- 150 g LINDT Excellence 70%
- 3 eggs
- 1 pinch of salt
- 75 g sugar
- 100 g finely ground hazelnuts
- 25 plain flour 1 tbsp. cocoa
- 20 g pistachios
- 150g Icing sugar
- juice of 1/2 a lemon
- 1 tube of red sugar decoration
- icing sugar for dusting

Directions

1. Prepare the circles , cut out 10 to 12 circles of about 16 cm dia. from a sheet of baking paper. Make a cut from the edge to the centre, shape into a cone and secure with a paper clip. Place each paper cone in a small cup or small mould with the point downwards.
2. Filling the cones, preheat the oven to 180 °C. Finely grate 50 g of chocolate. Separate the eggs. Whip the egg whites with a pinch of salt until stiff – at the same time gradually adding the sugar. Stir in the egg yolks. Mix the hazelnuts with the flour, cocoa and grated chocolate and carefully mix together with the egg mixture. Transfer the dough to a piping bag and pipe into the paper cones. Bake in a hot oven for about 20 minutes. Then place the cones upside down on a cooling rack and allow to cool.
3. Finishing touch...Chop the remaining chocolate and melt in a small bowl over a bowl of hot water. Finely grind the pistachios in a food processor. Carefully remove the now cold chocolate sponge cones from the baking paper. Brush the whole of the sponge lightly with liquid chocolate, then sprinkle evenly with the ground pistachios.
4. Decoration. Stir the icing sugar with the lemon juice until it is smooth and with a small spoon spread a little of it on the top of each tree. Then add little dabs on the “little Christmas trees“ with red sugar decoration. Finally dust with icing sugar.