

Chocolate kisses

By Yvonne van Houtum

Makes 20 pieces

Ingredients

- 400 grams milk chocolate
- 20 small, round biscuits
- 3 egg whites
- 30 grams sugar (to be mixed with the egg whites)
- 280 grams sugar
- 100 ml water
- 2 sachets vanilla sugar

Equipment: piping bag with smooth nozzle

Method

1. Place a sheet of baking paper on a baking tray and distribute the biscuits over the tray. Separate the eggs and beat the egg whites with 30 grams of sugar until stiff.
2. Boil the 280 grams of sugar, the vanilla sugar and the water. Allow the mixture to thicken to a syrup. Pour the syrup into the bowl of egg white, whisking constantly (you probably won't need all the syrup. Taste it as you go and sweeten the egg white to taste). Continue to whisk until the foam is cold. Then fill the piping bag with the sweet foam. Pipe peaks of foam onto the biscuits and allow the biscuits to rest for three hours at room temperature.
3. Break 300 grams of the milk chocolate into pieces and melt in a glass bowl suspended over a pan of simmering water. Remove the melted chocolate from the heat source and stir in the remaining chocolate. Carefully dip the kisses into the chocolate, place them on a cooling rack and allow the excess chocolate to drip off. Then put them in the fridge to harden.
4. These chocolate kisses are crunchy and airy, and coated in a generous layer of creamy milk chocolate. If you eat these chocolate kisses with a crisp, fresh and fruity beer such as Thornbridge I Love You Will U Marry Me 4.7%, the sweetness in the kisses will be reduced somewhat. This combination also helps the fruitiness in the beer to shine through better.



Thornbridge
I Love You Will U Marry Me

Fruit & Flavoured | 4.7%