

Raciones para 4

150 g
Dark chocolate

30 g
Cream

Ground nutmeg

200 g
Butter

100 g
Powdered sugar

150 g
Almonds

300 g
Wheat flour

- 1 Separate 100g of chocolate to garnish and chop the remaining 50 g. Put it in a bowl with the cream and the nutmeg. Melt the mixture in a water bath or in the microwave, being very careful not to burn it.
- 2 Add the diced butter and sugar and, when it melts, add the almond and flour. Mix everything until combined. Let it cool in the fridge for at least half an hour.
- 3 Use the madeleine molds to shape it into a bear's paw. To do this, pre-grease them and compact the dough well so that they fill all the gaps. Meanwhile, preheat the oven to 180°. Then introduce the molds for 15 or 20 minutes.
- 4 Melt the chocolate we reserved to garnish and, once the cookies are unmold and cold, dip them halfway more or less and a bit on one side.
- 5 Let them dry on paper towels and eat!

Chef's Notes

<https://cookinglovers.teka.com/es/receta/galletas-zarpas-de-oso/>

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