



Chocolate covered Mapis hearts

1 Finely grind the pistachios either in a food-processor or with a mortar and pestle and cut the marzipan into thin slices. Put both into a bowl, add Cognac and sieved powdered sugar, then knead together by hand until you receive a uniform marzipan- dough.

2 Sieve some powdered sugar onto your working surface and roll out the marzipan like any other cookie dough. Use more powdered sugar whenever the marzipan tends to get sticky again. Cut out hearts (or any other not to filigree shape) with a cookie cutter when the dough is thin enough (~0.5 cm/0.2 inch). Chill hearts for half an hour in the fridge (covered) to give them additional firmness.

3 Meanwhile cover a baking tray with parchment paper or a silicone mat. Slowly melt the milk and/ or dark chocolate couverture over a hot bain- marie ([the pros temper their chocolate](#)). Using a (truffle) fork dip the chilled hearts - one after another - into the melted chocolate until completely covered, remove excess chocolate by tapping the fork on the side of the bowl, then place the hearts on the parchment paper.

4 Even prettier : Melt white chocolate couverture over a hot bain- marie and fill into a small ziploc bag. Cut off only a tiny part of one corner and decorate the chocolate hearts with thin, white stripes, shapes or even names. Let dry completely, then store in closed containers.



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Recipe source: own creation

Prep time: 30-60 min.

Ingredients (yields 25-30, depending on cookie cutter size):

- * 25 g pistachios (without skin, unsalted)
- * 200 g marzipan
- * 50 g powdered sugar (plus more for dusting)
- * 1-2 tsp Cognac
- * 200 g chocolate couverture (milk and/ or dark)
- * optional: 50 g white chocolate couverture