

## SHIROI KOIBITO BISCUITS

(from The Bewitching Kitchen)

50 g softened butter

50 g powdered sugar

50 g all-purpose or pastry flour

1 egg white

100 g white chocolate for the filling

Heat oven to 350F.

Using a mixer, beat the butter until soft, gradually add in the powdered sugar, egg white and flour. Mix until you get a smooth batter.

Spread the batter onto a square chablon stencil placed on a baking tray lined with silicone mat, or parchment paper (I prefer silicone mat). Use a dough scraper to remove the excess dough. Lift the stencil carefully. Bake the biscuits for 10 minutes until the edges become slightly golden.

Temper the white chocolate then pour on the same chablon stencil (washed and fully dried). Refrigerate for 30 minutes to set completely. Remove the chocolate squares from the stencil and assemble the chocolate square on the cookies with some melted chocolate.