

# Citrus, thyme and chocolate chip biscuits



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AN ORIGINAL RECIPE BY *L'École Gourmet Valrhona*

Makes 25 to 30 shortbread biscuits.

## BISCUITS

105g Brown sugar  
Zest of 1 orange  
Zest of 1 lemon  
3g Thyme  
15g Multi-flower honey  
240g Creamed butter  
100g Eggs  
245g Strong flour  
or wholemeal flour  
6g Baking powder  
140g **DARK CHOCOLATE  
CHIPS**

## BISCUITS

Mix the butter, sugar, citrus zest, thyme and honey until smooth.

Then add the eggs and mix.

Add the flour and baking powder (which you have sifted together in advance).

Mix.

Finish by adding the **DARK CHOCOLATE CHIPS** to this mixture.

Spread the mixture between 2 sheets of greaseproof paper to a depth of 4 to 5mm.

Put in the freezer for 1 hour.

Remove the greaseproof paper, cut into the desired shape using a cutter and sprinkle on a light covering of thyme.

Place the biscuits on a baking sheet lined with greaseproof paper.

Bake in a fan-assisted oven at 150-160°C for 15 minutes.

## *Chef's tips*

These biscuits can be stored for about 10 days in a metal container.

To enhance their aroma, a thyme-scented honey is your ideal choice.