THE SYRIAN FEAST PETITFOUR

Ingredients
Pistachio (or any kind of soft nuts)
100 grams of chocolate
honey (or any jam available)
filling:
Half a teaspoon of sodium bicarbonate
Cocoa, but with the same amount of flour
300 grams all-purpose flour (3 cups)
pinch of salt
2 egg yolks
Vanilla (or 1 tablespoon liquid vanilla)
100 grams icing sugar (cup)
250 grams butter

Directions
First, we turn on the oven at 190 degrees. Second: To make the petitfour dough: In a bowl we put butter, powdered sugar, then we mix them well until we get the desired texture and color, then add egg yolks, vanilla, and then we beat them for a minute. Then we divide our mixture into two parts. Vanilla section: We gradually add the flour to the dough and knead them well, then add the salt, then add a little sodium carbonate. Chocolate section: We add a cup of flour with salt and then knead them well and then add the rest of the flour and knead them well until we get the desired texture and color. Forming stage: We fill the petitfour dough in the cooker’s bags and then we form the dough shapes and place them on the oven tray without butter paper and then we insert the tray into the oven for ten minutes, and after ten minutes we take the tray out of the oven and leave the petitfour pieces until they cool and then we stuff them With honey or any kind of jam available, then the petitfour is ready.

CHEF OMAR

Bon Apetit!