

## **Pim's-like Biscuits**

*(Makes 12)*

### **Genoise**

- 4 eggs
- 70g caster sugar (original recipe specifies 120g)
- 120g sifted flour + for dusting ramekins
- Small knob of butter for greasing ramekins

### **Filling and icing**

- 220g dark chocolate
- Jam or marmelade

Brush with butter and dust with flour 6 small ramekins (6cm diameter) and store them in the fridge.

Preheat oven to 180°C

In a large bowl mix eggs and sugar. Place the bowl over a bain-marie whip until the mixture is whiten and/or volume trebled (about 10-15 minutes whipping by hand and 5-10 minutes with electric beaters)

Then remove from bain-marie and keep on whipping until cooled.

With a spatula gently fold sifted flour taking care not to deflate the batter

Pour the batter in prepared ramekins (up to 3/4) and bake for 15-20 minutes.

Remove from oven, let them cool and then remove from the mould and slice horizontally the genoise (1/2cm thick) making a pair number of slices.

Spread jam or marmalade on a slice and then top it with an other slice. Repeat with all the slices.

Place biscuits on a baking tray covered with baking paper.

In a little pan, melt chocolate over a low fire. Then with a spatula gently coat the biscuits with melted chocolate.

Let chocolate icing gets completely cool and dry before eating.