

# Chocolate and Raspberry Brioche Bites

## Ingredients

- 12 slices of brioche (as fresh as possible)
- 50g (1.8oz) butter, melted
- 15g (0.5oz) butter, finely diced
- 150g (5.3oz) white chocolate, very finely chopped
- 75ml (2.6fl oz) double cream
- 60g (2.1oz) raspberry jam
- 12 raspberries
- 1 cup icing sugar, for sprinkling



## Method

1. Preheat the oven to 200C / Gas mark 6.
2. Roll out the brioche slices thinly (the thinner they are, the neater the tart cases will be). Cut out one round from each slice using the pastry cutter.
3. Brush the inside of each muffin cup with melted butter. Place a brioche round into each muffin cup and gently push into place to form a neat cup, flattening any folds.
4. Brush the inside of each brioche cup with melted butter.
5. Bake for 4-5 minutes until golden brown then transfer to a rack to cool and crispen (they will still be soft when they come out of the oven).
6. Place the finely chopped white chocolate and the diced butter in a heatproof bowl. Heat the cream in a small saucepan. Bring to the boil then immediately pour over the chocolate and butter. Stir with a spatula until the chocolate has melted and the ganache is silky smooth. (You can warm the mixture very gently over a pan of hot water if the chocolate hasn't all melted.) Proceed to the next step immediately as the ganache will start to set quickly.
7. Put a small teaspoonful of jam into each brioche cup. Top with a generous teaspoonful of white chocolate ganache so that it comes up to the lip of the brioche cup.
8. Place a raspberry on top of each one then transfer to the fridge to set for 20 minutes. Bring to room temperature and sprinkle with icing sugar to serve.