



Chocolate Biscotti Hearts

(Makes 32 biscotti)

INGREDIENTS

16 slices Bonjour Choc Chip Loaf

Strawberry Sauce

540 g Strawberries, washed, hulled & sliced
45g (9 tsp) Sugar

White Chocolate Cream Cheese

50 g Unsalted butter, chilled, cut into small pieces
1/16 tsp Salt
35 g Icing sugar, sifted
125 g Cream cheese
50 g White chocolate chips, melted and cooled
1/4 tsp Vanilla essence

METHOD

1. Preheat the oven to 180°C.
2. To make the Strawberry Sauce, combine strawberries and sugar in a small pot over medium heat. Simmer for 15 minutes, stirring the mixture regularly until the sauce has thickened. Set aside.
3. To make the White Chocolate Cream Cheese, beat the butter and salt together using a mixer until fluffy. Add sifted icing sugar and beat until creamy. Add in cream cheese, white chocolate and vanilla essence and mix until fluffy. Set aside.
4. Taking a slice of Chocolate Chip bread, use a large (suggested width of 8 cm) heart-shaped cookie cutter to cut out 2 hearts. On one of the chocolate hearts, use a smaller-sized heart shape cookie cutter (suggested width of 4 cm) to cut out a smaller heart from the center of the bread. Repeat this step for remaining bread slices.
5. Bake the chocolate hearts for approximately 5 minutes or until crispy.
6. Spread one tablespoon of Strawberry Sauce on one of the whole chocolate hearts and cover with bread with heart cut centers. Repeat the same for remaining Strawberry Sauce and White Chocolate Cream Cheese.
7. Enjoy!

Notes:

- Remaining bread can be cut into different shapes and baked until crispy. Serve as toppings for breakfast cereals, or together with milk or yogurt.
- Sweetness of the strawberry sauce can be adjusted based on the sweetness of fresh strawberry or your own preference.
- Reduced-fat cream cheese can be used for a lower fat recipe!



Nutrition Information Panel
Approximate Nutritional Analysis Per Serving

Chocolate Biscotti Hearts	
Servings per recipe: 16 servings (2 biscotti per serving)	
	Per serving
Energy	431 kcal
Carbohydrate	53.7 g
Protein	2.0 g
Total Fat	17.6 g
Saturated fat	10.7 g
Dietary Fibre	4.4 g
Cholesterol	29 mg
Sodium	350 mg