

Dirty Sandra Bernhard Cookies - makes about 50

Filling:

12 oz (3 4oz bars) Ghirardelli semi-sweet chocolate
1 C water
1 C sugar
8 egg yolks

Cookies:

8 oz almond paste
1/2 C sugar
2 egg whites
1/2 t almond extract
pinch of salt - regular table salt, not the sea salt

Coating:

2 lbs dark chocolate (3 Ghirardelli bittersweet, 4 Dove dark, 1 Ghirardelli semi-sweet)
about 1/2 t shortening -- more if it's hot out.
4 oz almond slivers
flake sea salt (I used Maldon)
1/2 t canola oil

Roast Almonds:

Toss almonds in canola oil and sea salt.
Roast in oven until they are just brown (just watch them; I don't know how long this takes. If you don't keep an eye on them, they'll burn). When cool, dump onto paper towel.

Make Filling:

Melt chocolate in double boiler. Set aside to cool.
Put egg yolks in a heat proof bowl and whisk over hot water until they are just warm to touch.
Put eggs into stand mixer fitted with whisk attachment.
Heat sugar and water in a small pot, boil until clear.
With mixer on medium speed, slowly add the HOT sugar water to the egg yolks.
Mix on high speed until fluffy (about 3 minutes). Remember to scrape down the sides of the mixer.
Pour into a bowl and chill overnight. It will thicken as it cools.

Make Cookies:

Preheat oven to 350
Put almond paste and sugar into mixer with paddle attachment
Mix on medium speed until it is mostly broken up
Add egg whites and almond extract and salt
Mix until blended.

Using a pastry bag with a wide spout, Pipe dough onto prepared baking sheet (lined with parchment, or silpat (preferred)) making circles about 1 1/2 inch diameter and 1/4 - 3/8 inch deep. Leave 1 inch between cookies.
Just try to make them round and uniform, they don't spread much, but they inflate while they are baking.
Bake about 11 minutes -- edges should be just golden brown.
Immediately remove from baking pan using a thin metal spatula and place onto wire rack -- wash spatula after every 2 or 3 cookies.
Let cookies cool completely.

Using pastry bag, Pipe a generous mound of mousse filling onto each cookie.
I just used the bag with no attachment -- the mousse is viscous enough to stay in the bag. Try to work quickly though, your hand will melt the mousse in the bag pretty quickly.
Freeze for 1 hour.

Make coating:

Melt 2 lbs of chocolate and the shortening in double boiler
Remove from heat and let it cool until it's still liquid, but cool enough to touch.

Using a fork to hold each cookie, scoop some chocolate over each cookie and place onto wax paper or parchment
After you do three of them, sprinkle each with some sea salt and top with almond garnishes.
Put cookies in refrigerator. Invite chris petrillo over for cookies and milk.