Technical Challenge – 4 Viennese Whirls

Follow set recipe below: - (Makes 6 Biscuits)

Biscuits: 125g very soft unsalted butter, 25g icing sugar, 113g plain flour, 13g cornflour

Filling: 50g unsalted butter soften, 100g icing sugar plus extra for dusting,

½ tsp vanilla extract, strawberry jam from a jar.

For the biscuits

Pre-heat the oven to 190°C/170°C fan/375°F/Gas 5.

Line 2 baking sheets with non-stick baking parchment.

Measure the butter and icing sugar into a bowl and beat well until pale and fluffy. Sieve in the flour and cornflour and beat well, until thoroughly mixed.

Spoon the mixture into a piping bag fitted with a medium star nozzle.

Pipe 12 swirled rounds on the baking sheets. Bake in the centre of the oven for 13–15 minutes, until a pale golden-brown colour.

Cool on the baking tray for 5 minutes then transfer to a cooling rack to cool and harden.

For the filling

Measure the butter into a bowl and sift the icing sugar on top.

Add the vanilla extract and beat with a wooden spoon or an electric whisk until very light and smooth. Spoon into a piping bag fitted with a large star nozzle.

Spoon a little jam onto the flat side of 6 of the biscuits and place jam-side up on a cooling rack.

Pipe the buttercream over the jam and sandwich with the remaining biscuits. Dust with icing sugar to decorate.