

Anna Polyviou's Wag-anna wheels

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The punk princess Anna Polyviou of pastry shares this delightful sweet treat, that's perfect to close off any dinner party.

This is Anna's very own take on Wagon Wheel-style cookies! Use lollipop sticks if you have them, though they work equally well without. The green graffiti adds a splash of colour, but if you can't get hold of cocoa colour, you could splatter them with melted white chocolate instead.

Sable biscuit

- 75 g unsalted butter
- 50 g icing sugar
- 1 egg
- 150 g plain flour, sifted
- ½ vanilla pod, scraped and deseeded (optional)

Marshmallow

- 30 g gelatine sheet, soften in ice-cold water
- 40 g glucose syrup

- 100 g water
- ½ vanilla pod, scraped and deseeded
- 160 g caster sugar
- 2 drops mint essence
- Dark chocolate coating
- 150 g dark chocolate
- 30 g cocoa butter (optional)
- Green graffiti colour (optional) to add a dramatic effect
- 50 g cocoa butter
- 10 g titanium cocoa colour
- 5 g green cocoa colour

Method

Preheat oven to 160°C

If using a Kenwood mixer, attach the spatula attachment to the machine.

Place butter and icing sugar in the mixing bowl. Combine, starting on low speed then increase to medium speed. Mix until pale and creamy.

Continue beating and add in the egg. Gradually add the flour and vanilla seed until smooth dough forms.

Gather into a ball, shape into a flat rectangle, then wrap in plastic wrap and refrigerate for at least 4 hours.

Sprinkle flour on the roller and dough, then roll out floured dough through a pasta roller (use rolling pin if you do not have pasta roller or pasta attachment).

On a floured surface, use a cookie cutter to cut the dough into 1.5 cm thick round discs.

Place the discs onto a tray and bake in the oven for 15 to 20 minutes, or until golden.

To make the marshmallow, place the gelatine sheet (soften) and glucose syrup into the mixing bowl.

Place the water, vanilla pod and sugar into a saucepan, mix and bring to the boil.

Pour the boiling liquid into the mixing bowl, start whisking on a low speed and then increase to a high speed until the marshmallow has cooled down.

Place half the sable discs onto a tray lined with baking paper and then place a lollipop stick in the middle of each sable.

Pipe the marshmallow into the middle of each sable disc, on top of the stick.

Place the remaining sable discs on top of the marshmallow and carefully press down so that the marshmallow reaches the edge of the sable.

Place in refrigerator until the chocolate is ready.

Place the chocolate and cocoa butter in a microwave-safe bowl and melt gently in the microwave until 60 per cent of the chocolate is melted.

Stir the chocolate until completely smooth and cooled down to 29°C.

Dip the biscuits in the melted chocolate. Allow the excess chocolate to drip off, then place onto a tray.

Place into the refrigerator until set.

Graffiti colour is optional, but it does have a dramatic effect! Melt the cocoa butter in a microwave-safe bowl.

Add in the titanium colour then blitz with a hand blender.

Add in the green colour then blitz with the hand blender.

Pass through a fine sieve then allow to cool (if you have a thermometer, cool to 34°C).

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