Peppermint creams (makes 25-30; 55min + 4h to set)

For the peppermint

1 medium egg white
400g icing sugar + 25g for dusting
3 tsp unconcentrated lemon juice (fresh is fine as long as there are no bits)
3 tsp American peppermint essence

Beat the egg white in a glass bowl until fluffy. Mix in half the icing sugar with a spoon, then add the peppermint and the lemon juice.

Mix in the remaining icing sugar, kneading it as a soft dough once it's firm enough to handle. Fold and press it several times to make sure the liquids are evenly spread through, especially if you can see sticky patches.

If it's crumbly or not holding together, add another teaspoon of lemon juice. If it's too wet, use extra icing sugar for dusting when rolling it out. If you're not sure, it's easier to make it a bit wetter as it'll pick up icing sugar during the rolling.

Line two trays with greaseproof paper. Thoroughly dust a work surface and rolling pin with icing sugar, and roll the cream out to about ¼" (~7mm). It may help to flip and re-dust the dough a couple of times as you go.

Use a ~2"/4-5cm cutter (small biscuit cutter, metal egg-cup or similar) to make the creams, re-rolling the offcuts until it's all used up. Lay them out on the trays with a bit of space between them.

Leave to dry completely (turning once the top has dried out), or chill in the fridge for at least an hour, and take out of the fridge a few minutes before adding the chocolate.

For the chocolate

90g dark chocolate (Green & Black's 85% is good)

Break the chocolate into a pyrex jug and rest it in a pan of hot water over a low heat. Occasionally stir gently with a teaspoon until melted, then take it out of the water and dry the bottom of the jug.

Top each cream with a generous teaspoon of melted chocolate, eat any remaining chocolate, then leave to set completely. Once set, turn them over so the other side dries out as well. (Note that the fridge may not be the best place for this if it's too moist!)

Store in an airtight container in the fridge.