



AMERICAN CHOCOLATE COOKIES

INTENSE CHOCOLATE FLAVORED COOKIES.

DIFFICULTY LEVEL



AMERICAN CHOCOLATE COOKIE

INGREDIENTS

ALL-PURPOSE FLOUR

TYPE 00 WHITE FLOUR

UNSALTED BUTTER 82% FAT - SOFT

MINUETTO FONDENTE MADAGASCAR 72%

CASTER SUGAR

RAW SUGAR

EGGS

SALT

VIGOR BAKING

MINUETTO FONDENTE MADAGASCAR 72%

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PREPARATION

g 205

- Put the butter in a planetary mixer with a leaf, then add the sugars/salt, then the melted Minuetto and continue to mix.

g 205

g 250

- Add the eggs at room temperature (leave to incorporate well) and then the powders (flours, VIGOR BAKING, vanilla).

g 100

g 200

- In the end, add the chocolate chips and continue to mix gently until the mixture is homogeneous.

g 200

- Use the ice cream portioner or the hands to make the balls to be placed on a baking tray lined with a silicone mat.

g 100

g 5

- Leave to rest in the refrigerator for 3 hours.

g 6

g 430

g 4

FINAL COMPOSITION

- Bake 10-15 minutes at 180-190° C checking them while baking (the biscuit must be soft).



RECIPE CREATED FOR YOU BY OMAR BUSI

PASTRY CHEF AND CHOCOLATIER