



COOKIES (IRCA MUFFIN)

AMERICAN TYPICAL SHORTBREADS WITH CHOCOLATE CHIPS

DIFFICULTY LEVEL   

DOUGH FOR WHITE COOKIES WITH CHOCOLATE CHIPS

INGREDIENTS

| | |
|------------------------------------|---------|
| IRCA MUFFIN | g 1000 |
| WATER | g 50-70 |
| UNSALTED BUTTER 82% FAT - SOFTENED | g 400 |
| ALL-PURPOSE FLOUR | g 80 |
| PEPITA FONDENTE 1100 | g 150 |

PREPARATION

Mix all the ingredients with the paddle attachment at low speed for about 2 minutes, until well combined.

DOUGH FOR COCOA COOKIES WITH CHOCOLATE CHIPS

INGREDIENTS

| | |
|------------------------------------|---------|
| IRCA MUFFIN | g 1000 |
| WATER | g 50-70 |
| UNSALTED BUTTER 82% FAT - SOFTENED | g 400 |
| CACAO IN POLVERE - 22-24 | g 90 |
| PEPITA FONDENTE 1100 | g 150 |

PREPARATION

Mix all the ingredients with the paddle attachment at low speed for about 2 minutes, until well combined.

FINAL COMPOSITION

Shape the dough into some 3-4cm diameter cylinders, wrap them in parchment paper and refrigerate for 2 hours at least.

When cold, cut the cylinders into 1cm thick small discs.

Bake in a deck oven at 190-200°C for 10-12 minutes.

AMBASSADOR'S TIPS

You can replace PEPITE DI CIOCCOLATO with DARK CHOCOLATE CHUNKS.