AMERICAN CHOCOLATE COOKIES

Intense chocolate flavored cookies.

DIFFICULTY LEVEL

AMERICAN CHOCOLATE COOKIE

INGREDIENTS

ALL-PURPOSE FLOUR	g 205
TYPE 00 WHITE FLOUR	g 205
UNSALTED BUTTER 82% FAT - SOFT	g 250
MINUETTO FONDENTE MADAGASCAR 72%	g 100
CASTER SUGAR	g 200
RAW SUGAR	g 200
EGGS	g 100
SALT	g 5
VIGOR BAKING	g 6
MINUETTO FONDENTE MADAGASCAR 72%	g 430
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 4

PREPARATION

- Put the butter in a planetary mixer with a leaf, then add the sugars/salt, then the melted Minuetto and continue to mix.
- Add the eggs at room temperature (leave to incorporate well) and then the powders (flours, VIGOR BAKING, vanilla).
- In the end, add the chocolate chips and continue to mix gently until the mixture is homogeneous.
- Use the ice cream portioner or the hands to make the balls to be placed on a baking tray lined with a silicone mat.
- Leave to rest in the refrigerator for 3 hours.

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