



## 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
- g 205 and continue to mix.
- g 250 - Add the eggs at room temperature (leave to incorporate well) and then the powders (flours, VIGOR
- g 100 BAKING, vanilla).
- 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
- g 100 a silicone mat.
- 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