



## TRISTAN ROUSSELOT COCOA COOKIE



### Ingredients

#### COOKIE MIXTURE

193 g Unsalted butter  
145 g Soft brown sugar  
145 g Muscovado sugar  
39 g Whole egg  
196 g Strong white flour  
43 g Cocoa powder (22%-24% fat)  
3 g Bicarbonate of soda  
4 g Salt

**8 g Natural flavour Cocoa taste - Prova Gourmet**

#### DECORATION

30 g Cocoa nibs  
5 g Fleur de sel

### Preparation

#### COOKIE MIXTURE

In a mixer fitted with a flat beater, soften the butter, then add the sugars. Whisk until frothy. Gradually incorporate the eggs, then the sifted dry ingredients and lastly, the fine salt and flavour. Weigh out 70 g balls, and place into a greased 8 cm diameter ring set on a Silpat, and flatten.

#### DECORATION

Sprinkle some cocoa nibs and a pinch of fleur de sel over the cookies before baking. Bake at 180 °C for 6 min. Leave to cool before removing the rings.

### Associated products



Natural Flavour  
Cocoa Taste