

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

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