



## 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

#### FINAL COMPOSITION

- Bake 10-15 minutes at 180-190° C checking them while baking (the biscuit must be soft).

#### PREPARATION

g 205 - Put the butter in a planetary mixer with a leaf, then add the sugars/salt, then the melted  
g 205 Minuetto and continue to mix.  
g 250 - Add the eggs at room temperature (leave to incorporate well) and then the powders (flours,  
g 100 VIGOR BAKING, vanilla).  
g 200 - In the end, add the chocolate chips and continue to mix gently until the mixture is  
g 200 homogeneous.  
g 100 - Use the ice cream portioner or the hands to make the balls to be placed on a baking tray lined  
g 5 with a silicone mat.  
g 6 - Leave to rest in the refrigerator for 3 hours.  
g 430  
g 4

**RECIPE CREATED FOR YOU BY OMAR BUSI**

PASTRY CHEF AND CHOCOLATIER