



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).

RECIPE CREATED FOR YOU BY **OMAR BUSI**

PASTRY CHEF AND CHOCOLATIER

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