

Triple Chocolate Cookies

Cookies



RECIPE QUANTITY	30 cookies @ 50 g	RECIPE NUMBER	GB60183
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Triple Chocolate Cookies

1560 g Cookie mass & Chocolini 44% 55.03oz

340 g Chocolini 44%, dark chocolate Rondo 0.18g bake-stable 11.99oz

200 g pecans chopped 7.05oz

Finishing

Scoop the cookie mass and bake.
Baking temperature: 190°C/ 375°F
Baking time: approx. 12 minutes

Melt the couvertures, stir in the melted butter. Combine the vanilla and the Gusto Ricco coffee paste, warm to melt together. Add to the chocolate base.

Structure

Warm the eggs and sugar over a water bath to approx. 32.2°C/ 90°F. Whisk until light and creamy. Fold into the chocolate mixture. Sieve the flour and baking powder, fold in. Fold in the Chocolini and pecan nuts.



Chocolate cookie with milk and dark chocolate & Chocolini 44%

Basic recipe

Cookie mass & Chocolini 44%

200 g Felcor 52%, dark couverture Rondo	7.05oz
120 g Sao Palme 75%, dark couverture Rondo	4.23oz
120 g butter melted	4.23oz
5 g vanilla extract	0.18oz
10 g Gusto Ricco, mocha paste concentrated anhydrous	0.35oz
180 g fresh eggs	6.35oz
85 g brown sugar	3oz
225 g granulated sugar	7.94oz
120 g pastry flour type 400	4.23oz
0.5 g baking powder	0.02oz

FELCHLIN PRODUCTS

CO45 Sao Palme 75%, dark couverture Rondo
CS60 Felcor 52%, dark couverture Rondo
CS66 Chocolini 44%, dark chocolate Rondo 0.18g bake-stable
FE64 Gusto Ricco, mocha paste concentrated anhydrous