AMERICAN CHOCOLATE COOKIES

PASTRY AMERICAN COOKIES

Complete American Chocolate Cookie powder mix, perfect to create this well-known American pastry specialty marked by delicious flavor, soft inside and crunchy outside. Thanks to the 32% of cocoa powder included and the carefully-designed composition, ends product will be marked by strong taste and guaranteed excellent results. You can also unleash your creativity and create new versions, beside the classic one with chocolate chips: enrich your cookies with nuts, cereal flakes, dried fruit or a mix of them. Discover the whole range of American-inspired pastry products!
Perfectly stable when topped with creams or fruit



MODALITÀ D'USO

Biscuits,Cookies

DETTAGLI PRODOTTO

Codice prodotto 01070771

irca GROUP Extraordinary made simple.

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Eggs

Cross-contaminations



Nuts



Soybeans



Milk



Mustard

INFO

Denomination
semifinished product for bakery uses.

Directions for use
AMERICAN COOKIES

AMERICAN CHOCOLATE COOKIES g 1000
Soft butter g 300
Eggs g 50 (1 egg)
Water g 80
CHOCOLATE PEPITA 600 or CHOCOLATE CHUNKS G 400
Mix all the ingredients in a planetary mixer with paddle for 2 minutes at low speed, then incorporate quickly the chocolate Chunks or Pepitas. Divide the dough into pieces of 40-60 g weighing them and giving a rough spherical shape or using an ice cream scoop, then deposit them on a baking tray and flatten them slightly. Alternatively, shape the dough into cylinders (4-5 cm diameter), wrap them with baking paper, chill them in the refrigerator for at least two hours and cut into discs (1cm thick), after complete cooling. Leave plenty of space in the pan between a cookie and the other (12-15 pcs. - Trays of 60x40 cm). Bake at 160 ° -170 ° C for about 15 minutes in deck oven or 150-160 °C for about 15 minutes in a ventilated oven. As an alternative to the Pepitas or Chunks use chopped nuts, raisins etc. The characteristic of American Cookies is to be soft and not completely dry.