



# GIANDUIA AMERICAN COOKIES

👤 Intermediate level

Cookies with soft giandua filling



**RECIPE CREATED BY:**

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Pastry Chef

## CLASSIC COOKIES DOUGH

### AMERICAN COOKIES

Butter 82% m.g. - soft

eggs

water

### DARK CHOCOLATE CHUNKS

1000g

220g

50g

60g

400g

Mix all the ingredients in a planetary mixer with a paddle attachment at low speed for about 2-3 minutes.

Then, incorporate the **DARK CHOCOLATE CHUNKS** and mix for a few moments.

## CHOCOLATE COOKIES DOUGH

### AMERICAN CHOCOLATE COOKIES

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Then, incorporate the **DARK CHOCOLATE CHUNKS** and mix for a few moments.

## SOFT GIANDUIA FILLING

### CUKICREAM GIANDUIA

Using a piping bag, deposit the **CUKICREAM GIANDUIA** into semi-spherical silicone molds and place them in a blast freezer for a few hours.

TIP: The semi-sphere mold should have a diameter of 2-3 cm.

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## FINAL COMPOSITION

Divide the dough into pieces of 40-60 g, shaping them into spheres or using a scoop for ice cream balls.

Press in the center of the dough to create a cavity where the frozen semi-sphere of CUKICREAM GIANDUIA will be placed, or, alternatively, press in the center and fill the cavity with CUKICREAM GIANDUIA using a piping bag.

Seal the dough around the filling and place on baking sheets.

Bake for about 15 minutes at 160-170°C in a conventional oven or for about 15 minutes at 150-160°C in a fan-assisted oven.

The characteristic of American-style cookies is that they remain soft and not fully dry.

**Warnings:** It is important to leave ample space between each cookie on the baking sheet.



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