

GIANDUIA AMERICAN COOKIES

Intermediate level

Cookies with soft gianduia filling



RECIPE CREATED BY:

Mirko Scarani

Pastry Chef

CLASSIC COOKIES DOUGH

AMERICAN COOKIES	1000g
Butter 82% m.g. - soft	220g
eggs	50g
water	60g
DARK CHOCOLATE CHUNKS	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	1000g
butter 82% m.g.	300g
eggs	50g
water	80g
DARK CHOCOLATE CHUNKS	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.

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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Extraordinary made simple.

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.