



# COOKIES (IRCA MUFFIN)

chef Basic level

AMERICAN TYPICAL SHORTBREADS WITH CHOCOLATE CHIPS

## DOUGH FOR WHITE COOKIES WITH CHOCOLATE CHIPS

### INGREDIENTS

IRCA MUFFIN

water

unsalted butter 82% fat

all-purpose flour

PEPITA FONDENTE 1100

### PREPARATION

1000g Mix all the ingredients with the paddle attachment at low speed for about 2  
50-70g minutes, until well combined.

400g

80g

150g

## DOUGH FOR COCOA COOKIES WITH CHOCOLATE CHIPS

### INGREDIENTS

IRCA MUFFIN

water

unsalted butter 82% fat

CACAO IN POLVERE

PEPITA FONDENTE 1100

### PREPARATION

1000g Mix all the ingredients with the paddle attachment at low speed for about 2  
50-70g minutes, until well combined.

400g

90g

150g

## Final composition

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Shape the dough into some 3-4cm diameter cylinders, wrap them in parchment paper and refrigerate for 2 hours at least.  
When cold, cut the cylinders into 1cm thick small discs.  
Bake in a deck oven at 190-200°C for 10-12 minutes.