

COOKIES (IRCA MUFFIN)

Basic level

AMERICAN TYPICAL SHORTBREADS WITH CHOCOLATE CHIPS

DOUGH FOR WHITE COOKIES WITH CHOCOLATE CHIPS

IRCA MUFFIN	1000g
water	50-70g
unsalted butter 82% fat	400g
all-purpose flour	80g
PEPITA FONDENTE 1100	150g

Mix all the ingredients with the paddle attachment at low speed for about 2 minutes, until well combined.

DOUGH FOR COCOA COOKIES WITH CHOCOLATE CHIPS

IRCA MUFFIN	1000g
water	50-70g
unsalted butter 82% fat	400g
CACAO IN POLVERE	90g
PEPITA FONDENTE 1100	150g

Mix all the ingredients with the paddle attachment at low speed for about 2 minutes, until well combined.

FINAL COMPOSITION

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.