

CHOCOLATE, APRICOT AND CARAMEL COOKIES

Basic level

Recipe to make 20–30 chocolate, caramel and apricot cookies.

PREPARATION

American Cookies	1kg	Mix all ingredients in a planetary mixer with a paddle attachment at low speed for about 2–3 minutes. Then add the inclusions in two to three additions and mix briefly until combined.
Butter 82% m.g. - softened	220g	
eggs	50g	
Water	60g	
Honey - or invert sugar	50g	
Salt	3g	
Apricot HG - Cesarin	150g	
Goccioloni Milk Chocolate	100g	
White chocolate chips	50g	
Caramel Cubes	100g	

INSERT

Cukicream Gianduia	qb	Pipe the Cukicream Gianduia into a silicone mold for inserts and place in a blast chiller until completely frozen.

FINAL COMPOSITION

Divide the dough into 60–80 g portions. Flatten each piece by hand and place the frozen Cukicream Gianduia insert in the center. Shape into a ball, then place on a baking tray lined with a perforated mat, pressing them slightly.
Bake for about 12 minutes at 160–170°C in a deck oven, or about 12 minutes at 150–160°C in a convection oven.
TIPS:

- *When placing the cookies on the tray, leave plenty of space between each one (about 12–15 pieces per 60×40 cm tray).*
- *American-style cookies should remain soft, not completely dry.*

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