

COOKIES (IRCA MUFFIN)

AMERICAN TYPICAL SHORTBREADS WITH CHOCOLATE CHIPS

DIFFICULTY LEVEL B B





DOUGH FOR WHITE COOKIES WITH CHOCOLATE CHIPS

INGREDIENTS		PREPARATION
IRCA MUFFIN	g 1000	Mix all the ingredients with the paddle attachment at low speed for about 2 minutes, until well
WATER	g 50-70	combined.
UNSALTED BUTTER 82% FAT - SOFTENED	g 400	
ALL-PURPOSE FLOUR	g 80	
PEPITA FONDENTE 1100	g 150	

DOUGH FOR COCOA COOKIES WITH CHOCOLATE CHIPS

INGREDIENTS		PREPARATION
IRCA MUFFIN	g 1000	Mix all the ingredients with the paddle attachment at low speed for about 2 minutes, until well
WATER	g 50-70	combined.
UNSALTED BUTTER 82% FAT - SOFTENED	g 400	
CACAO IN POLVERE - 22-24	g 90	
PEPITA FONDENTE 1100	g 150	



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.

AMBASSADOR'S TIPS

You can replace PEPITE DI CIOCCOLATO with DARK CHOCOLATE CHUNKS.

