

Dark Chocolate Chip Cookies

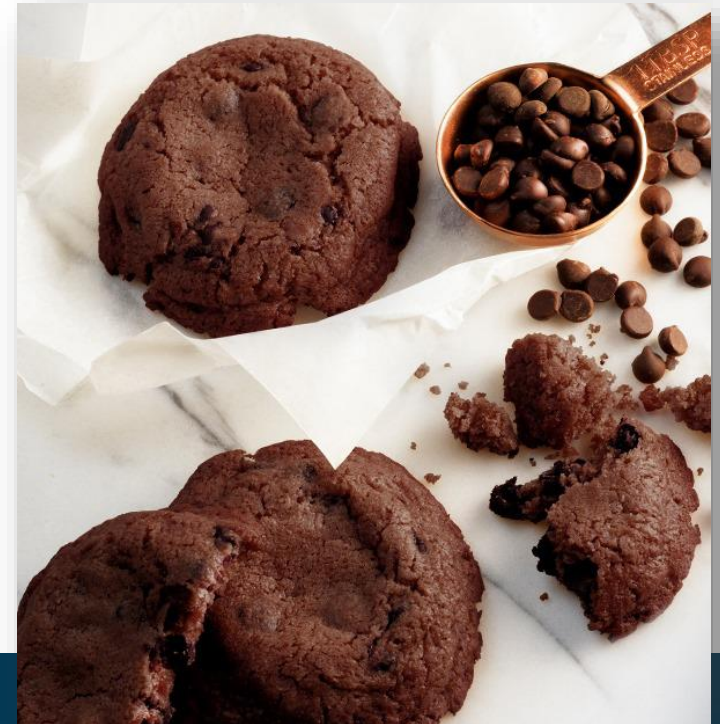
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Ingredients:

- 221 g Fresh Butter
- 166 g Brown Sugar
- 1 g Salt
- 73 g Whole Egg(s)
- 276 g Pastry Flour
- 4 g Baking Soda
- 2 g DF780 Cocoa Powder
- 38 g Van Houten Professional (VHP)
Dark Couverture Chocolate Callets 56%
- 221 g Callebaut Cocoa Nibs



Process :

1. Mix fresh butter, brown sugar & salt together.
2. Whip egg(s) lightly, add and mix well.
3. Sieve pastry flour, baking soda and DF780 Cocoa Powder and mix well.
4. Add VHP Dark Couverture Chocolate Callets 56% and Callebaut Cocoa Nibs and mix well.
5. knead into a log. Leave to rest in the refrigerator for 12hours. Cut into equal slices and bake at 170°C for 15 to 16 minutes (depending on the size).