

Cookies

by Jean-Francois Fayolle

Ingredients

Cookie dough

1500 g butter
125 g demerara sugar
500 g sugar
250 g inverted sugar syrup
1800 g T55 flour
12 g baking powder
300 g egg
120 g egg yolk
600 g walnuts
1000 g chocolate chips
380 g puffed rice
10 g salt

Mould

Stainless steel moulds: Ø 8.5 cm

Recipe for 60 cookies (110 g each)

Step 1

Using the **SATURNE EVO** mixer and its flat beater attachment, mix the butter, demerara sugar and inverted sugar syrup.

Step 2

Sift the flour and baking powder and incorporate using mix 1.

Step 3

Add 6 whole eggs and 6 egg yolks, use mix 2.

Step 4

Add the walnuts, chocolate chips, puffed rice and salt and continue mixing.

Shaping the cookies

When the mixing is done, spread the dough out to the size of a **PANEOTRAD EVO®** tub, placing an acetate sheet under the dough and another on top.

Make sure the surface is completely even.

Put the dough in the refrigerator for 30 minutes.

Divide the dough using **die #1** and **die #2** for **PANEOTRAD EVO®**.

Place the resulting squares into the moulds, pre-greased with butter.

Baking

Bake for 20 minutes at 170°C in a **KRYSTAL** convection oven or for 15 minutes at 180°C in an **ORION EVO** deck oven. After baking, remove the cookies from the moulds and set aside on a rack and sheet.

The cookies will be crispy on the outside and soft on the inside.

You can also replace the puffed rice with white chocolate chips and the walnuts with hazelnuts. Alternatively, make 88 small cookies using **die #17** and **die #4** for **PANEOTRAD EVO®**.

Watch the recipe video:



