

3 Chocolate Cookies

Cuisine: **Other**
Food category: **Pastry**



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Company: **Retigo**



Program steps

Preheating: 175 °C

1

 Hot air

 100 %

 Termination by time

 00:10 hh:mm

 170 °C

 80 %



Ingredients - number of portions - 6		
Name	Value	Unit
salted butter	175	g
Brown Sugar	120	g
powdered sugar	120	g
chicken eggs	1	pcs
unbleached all-purpose flour	300	g
baking powder	6	g
dark chocolate 70%	150	g
chocolate 35-40%	150	g
white chocolate	80	g

Nutrition and allergens	
Allergens: 1, 3, 7, DAIRY Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	880.4 kJ
Carbohydrate	105.3 g
Fat	46.6 g
Protein	9.8 g
Water	4.7 g

Directions

- In the bowl of a mixer fitted with a paddle attachment, beat the softened butter with the two sugars for 2 minutes, until you obtain a creamy mixture.
- Add the egg and mix well. Then, gradually add the flour and baking powder while continuing to beat, until the dough is smooth.
- Finish by incorporating the chocolate pieces.
- Cover the dough and place it in the refrigerator for at least 1 hour.
- Form balls of dough of about 30 g each and place them on a baking sheet lined with parchment paper.