

DOUBLE CHOCOLATE CHIP COOKIES

MAKES 6 COOKIES

INGREDIENTS

For the cookie dough

- Dark Chocolate
200 g | 7 oz
- All Purpose Flour*
195 g | 6.9 oz
- Unsalted Butter
100 g | 3.5 oz
- Brown Sugar
70 g | 2.5 oz
- Large Egg
x 1 | 50 g | 1.8 oz
- Egg Yolk
x 1 | 17 g | 0.6 oz
- Corn Starch
5 g | 0.18 oz
- Salt
3 g | 0.11 oz
- Sourdough Starter
40 g | 1.4 oz
- **or** Baking Soda
4 g | 0.14 oz

For the filling

- Chocolate Hazelnut Spread
300 g | 10.6 oz

METHOD

Prepare your sourdough starter (Optional) - The night before

1. In your container, mix in 5 g | 0.18 oz of Mature Starter, 23 g | 0.81 oz of All Purpose Flour* and 22 g | 0.77 oz of Water.

Prepare the filling

1. Onto a parchment lined baking tray scoop out 2 Tbsp. (50 g | 1.8 oz) of Chocolate Hazelnut Spread.
2. Repeat this step for a total of 6 scoops, ensuring even spacing between.
3. Move the tray into the freezer to harden until the cookie dough has been prepared.

Mix your cookie dough

1. In a bowl, add in your Butter & gently soften it in the microwave for 10 - 20 seconds.
2. Mix in the Sugar as well as your choice of Mature Sourdough Starter **or** Baking Soda. Whisk for 1 minute.
3. Add the Flour, mixing in a few spoonfuls at a time, followed by the Salt, Corn Starch, whole Egg & additional Egg Yolk. Mix thoroughly.
4. Roughly chop up the Dark Chocolate into large chunks & mix them into the dough.
5. Cover your bowl with a damp cloth & rest it in the fridge for 1 hour.

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METHOD CONTINUED

Assemble the cookie ball

1. Measure out 110 g | 3.9 oz of cookie dough. Flatten it out and push the centre down to form a crater.
2. Place a frozen Chocolate Hazelnut filling piece into the centre of the dough and close it up.
3. Round out the filled dough into a ball & place it onto a parchment lined baking tray.
4. Repeat this process with all remaining cookie dough & filling for a total of 6, ensuring even spacing between each ball.
5. Cover the cookies with another baking tray to prevent loss of moisture.
6. **If you used Sourdough Starter** - Let the cookies rest overnight in the fridge.
7. **If you used Baking Soda** - Let the cookies rest for 2 hours in the fridge.

Bake your cookies

1. Preheat your oven 20 minutes prior to baking to 220°C | 428°F.
2. Once preheated remove the cover tray and place your cookies in the middle rack of the oven to bake for ± 13 minutes or until golden brown.

