



My Chocolate Recipes #1

by Frédéric Cassel

FRANCE BEST PASTRY CHEF
PASTRY WORLD CUP WINNER

Chocolate Chip Cookies

with two chocolates



PREPARATION TIME

20 MINUTES

COOKING TIME

10 MINUTES

FOR 20 COOKIES

190 g Dark Milk chocolate chips (Belize 47%)

190 g Dark chocolate chips (Mexico 72%)

100 g brown sugar

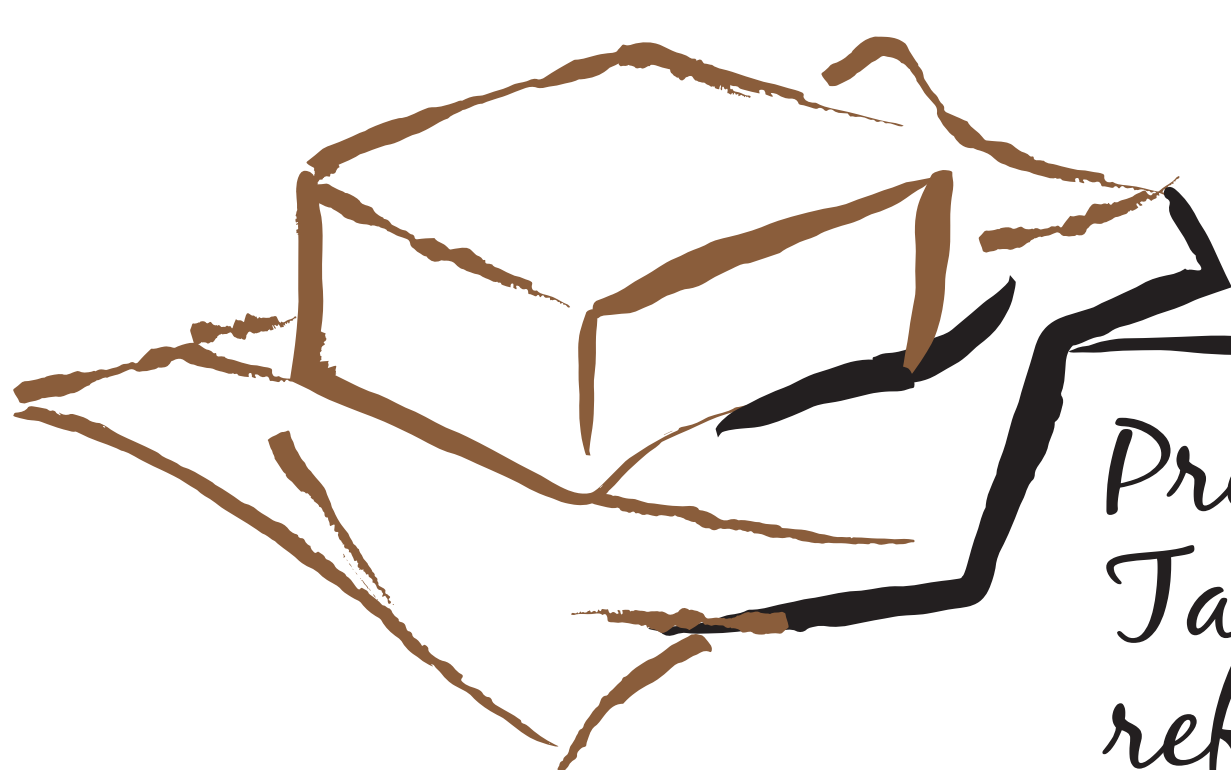
100 g caster sugar

300 g flour

6 g baking powder

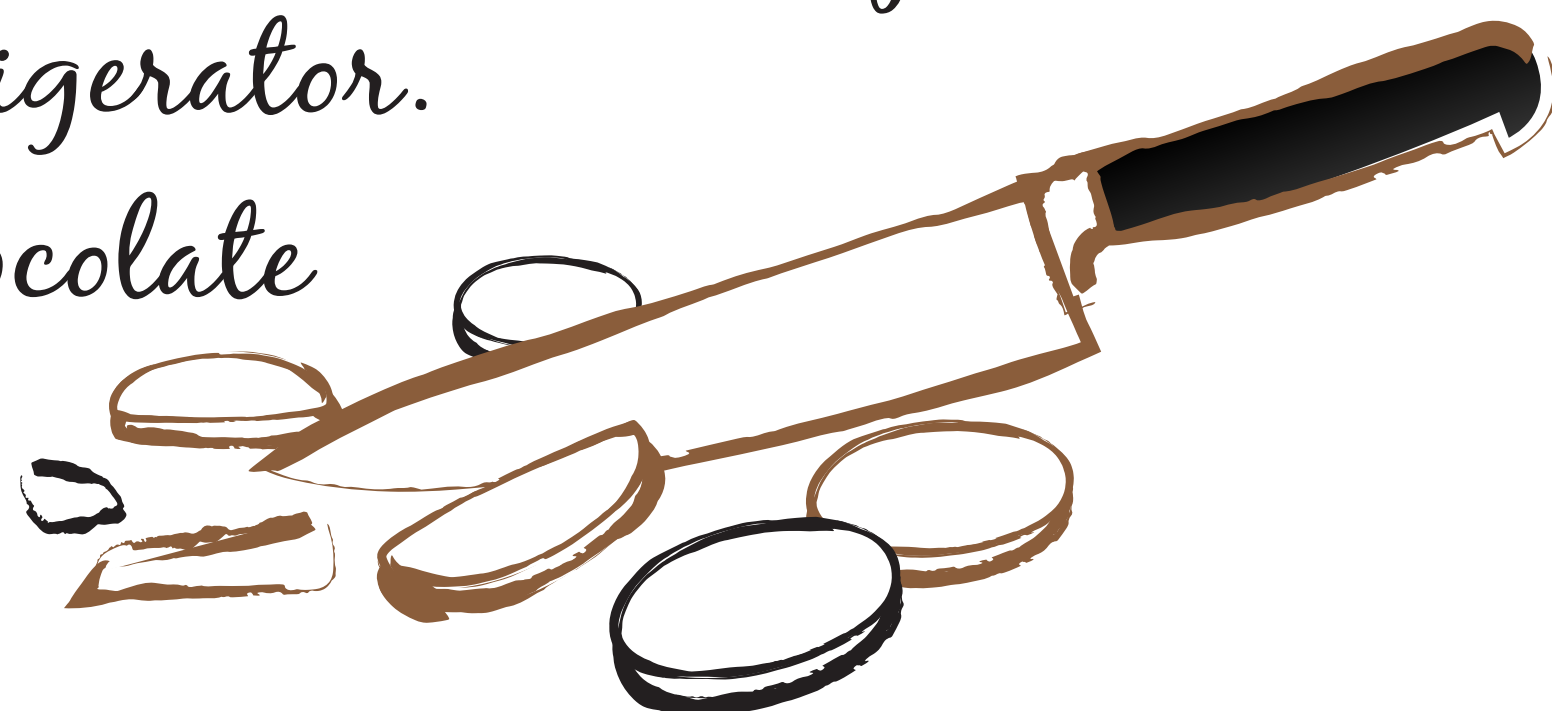
175 g soft butter

1 egg



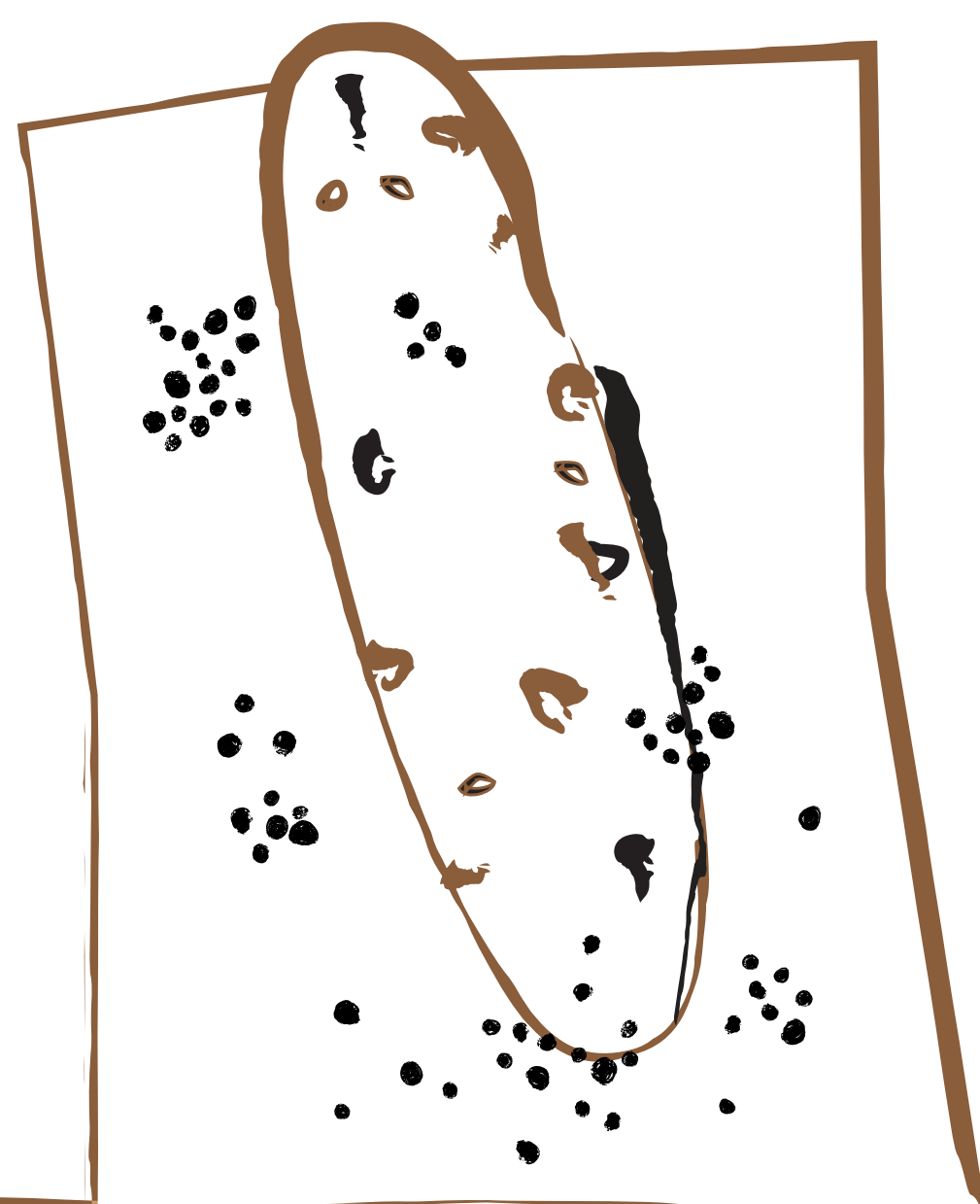
Preheat the oven to 340° F.
Take the butter out of the refrigerator.

Finely chop the chocolate drops with a knife.



In a bowl, mix the two sugars, flour and baking powder, then add the soft butter cut into cubes, then the egg, mix and stir with the two chocolates.

On a sheet of silicone or parchment paper, form a dough log 2 inches in diameter. Sprinkle with a little flour to prevent the dough from sticking to the paper and fingers. Put to rest in the refrigerator for 30 minutes.



Take the cookie dough out of the refrigerator. Cut slices about 1 half inch thick.

Arrange the cookies spaced on a baking sheet covered with parchment paper and bake for 10 minutes.



Enjoy warm or at room temperature.

