

Einkorn, Hazelnut and Azélia Cookies

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VALRHONA
Let's imagine the best of chocolate

Makes approx.

15 cookies

EINKORN, HAZELNUT AND AZÉLIA COOKIES

An original l'École Gourmet Valrhona recipe

BASIC SHORTBREAD

- 70g Butter
- 70g Brown sugar
- 70g Finely ground hazelnuts
- 70g Einkorn flour

BASIC SHORTBREAD

Mix the brown sugar, ground hazelnuts and flour. Add the cold butter until a ball of dough forms. Form small pieces and bake at 320°F (160°C) for 14 minutes. Leave to cool.

COOKIE DOUGH

- 250g Basic shortbread
- 180g AZÉLIA 35% chocolate
- 20g Melted butter
- 120g Toasted rolled oats
- 80g Chopped roasted hazelnuts
- 1 Vanilla pod

COOKIE DOUGH

Mix all the cookie dough ingredients together. Form cookies of approx. 45g on a baking tray, without compressing them too much, and leave them in the fridge to set.