

Cookies



VALRHONA

Let's imagine the best of chocolate®

COOKIES

An original *L'École Gourmet Valrhona* recipe

COOKIE DOUGH

180g Butter
120g Brown sugar
1 Egg
180g All-purpose flour
5g Baking powder
150g **EQUATORIALE
LAIT 35% chocolate**

COOKIE DOUGH

Cream together the butter and brown sugar.

Add the egg.

Sift the flour with the baking powder.

Combine with the chopped **EQUATORIALE LAIT 35%** chocolate.

Make little balls of dough and then flatten them down.

Place them on a baking sheet and bake at 340°F (170°C) for approximately 15 minutes.

Chef's tip

Place a chocolate fève of your choice on top of the cookie and put it back in the oven for a few moments to melt it slightly.