

100 years  
of Commitment

VALRHONA

# CARAMELISED

chocolate cookies

A RECIPE BY THALIA HO - @THALIAHO



**To be made on the day:**  
Caramelised cocoa beans  
Cookie dough

**Required utensils:**  
Ice cream scoop

MAKES APPROX. 32 COOKIES

## CARAMELISED COCOA BEANS

Preparation time: 15 minutes  
Leave to sit for: leave to cool  
while making the cookie dough

30g Caster sugar  
30g Water  
25g Glucose syrup  
30g Cocoa beans  
15g Unsalted butter

Line a baking tray with baking paper.

Put the sugar, water, and glucose syrup into a saucepan and make a light caramel. Immediately remove from the heat, add the cocoa beans and butter.

Stir vigorously until the beans are coated. Place the mixture onto the lined baking tray then put to the side until completely cooled. Roughly chop and set aside.

## COOKIE DOUGH

Preparation time: 10 minutes  
Baking time: 12 minutes

315g Plain flour  
5g Baking powder  
4g Baking soda  
5g Fine salt  
200g Soft unsalted butter  
220g Brown sugar  
100g Caster sugar  
70g Eggs  
10g Vanilla extract  
170g KOMUNTU 80%  
Fleur de sel

Roughly chop the KOMUNTU 80% chocolate.

Whisk together the flour, baking powder, baking soda, and salt. Cut the butter into cubes.

In the bowl of a stand mixer fitted with a whisk, beat the butter, cane sugar, and sugar at medium-high speed for 3 to 5 minutes until the mixture is creamy and light brown. Scrape the bowl. Incorporate the egg and vanilla extract while beating the mixture. Reduce the speed. Incorporate the dry ingredients and whisk until smooth. Incorporate the KOMUNTU 80% chocolate and caramelised cocoa beans. Store the dough in the refrigerator for 1 hour to give it a firm texture.

Place the racks into the lower and upper tiers of the oven and preheat to 355°F (180°C) on the fan setting. Line two baking trays with baking paper.

Using a medium-sized ice cream scoop (5cm) or a tablespoon, form equally sized balls. Place 8 to 10 balls onto each tray, leaving enough space between them. Leftover dough can be stored and baked later, or frozen for up to 2 months. Add a pinch of fleur de sel on top of the cookies. Cook for 12 to 14 minutes, turning the trays halfway through to ensure even cooking. The cookies must be golden, the edges crisp, and the centre soft. Leave to sit for a few minutes, then transfer the cookies onto a rack until they cool.