

Einkorn, Black Sesame and Ivoire Cookies



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VALRHONA

Let's imagine the best of chocolate®



Makes approx.

15 cookies

EINKORN, BLACK SESAME AND IVOIRE COOKIES

An original l'École Gourmet Valrhona recipe

BASIC SHORTBREAD

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

COOKIE DOUGH

- 250g Basic shortbread
- 180g AZÉLIA 35% chocolate
- 20g Melted butter
- 120g Toasted rolled oats
- 35g Black sesame
- 1 Vanilla pod

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

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.