

VANILLA-FILLED COOKIES

MAKES 20 COOKIES

FOR THE COOKIE DOUGH

Salted butter	120g
Light cane sugar	170g
Brown sugar	60g
Egg	1
All-purpose flour	270g
Valrhona cocoa powder	30g
Yeast	1 level teaspoon
Bicarbonate of soda	1 level teaspoon
Valrhona chocolate chips.....	170g

FOR THE VANILLA CRÈME PÂTISSIÈRE

Egg yolks	3
Milk	300ml
Sugar	70g
Cornstarch.....	30g
Madagascan vanilla bean	1 bean



FINISHING & PLATING

Prepare the crème pâtissière: In a saucepan, **heat up** the milk and split and scored vanilla bean. Quickly **beat** the yolks and sugar in a bowl.

Add the cornstarch.

Gradually **add in** the hot milk, **stirring all the while**. **Pour** the mixture into the saucepan and **leave it to thicken**, again **stirring constantly**. As soon as it starts to boil, pour the crème into a small bowl and

leave it to cool. **Seal** with plastic wrap and **set aside**.

Preheat the oven to 355°F (180°C).

Mix together the butter and sugars in a large bowl. **Whisk** thoroughly to **make** the texture creamier, then **add in** the egg. **Whisk** for another minute to **make** it light and airy.

Incorporate the flour, cocoa, baking powder and chocolate. **Mix** quickly, but be careful not to **overwork** the dough.

Shape into small, approx. 40-50g balls, then **place** them on a tray and **make a hollow** in each one. **Fill** each hollow with a teaspoon of crème pâtissière and **seal** up the hole.

Place the cookies on a baking tray lined with baking paper and **flatten** them slightly.

Bake for a maximum of 8 minutes even if they don't look completely cooked at the end, as they will keep baking on the tray outside of the oven.

Take the tray out of the oven, **leave it to cool**, then **remove** the cookies.



This recipe is brought to you by:



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