

# 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 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 tray and bake at 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.