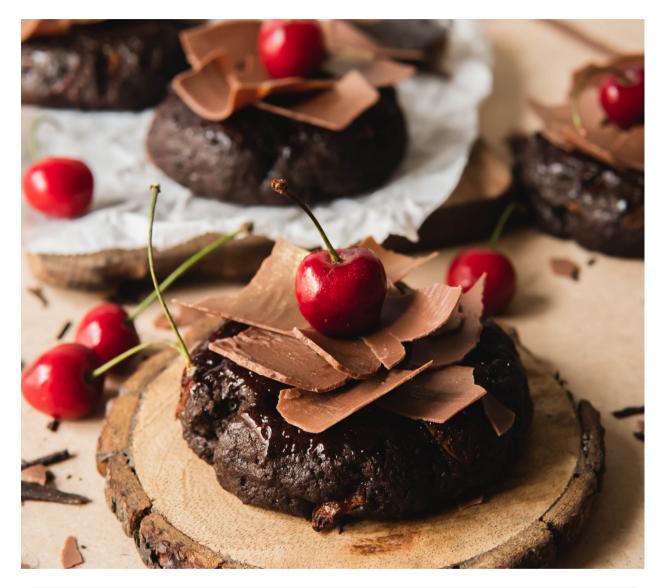


Black Forest Cookies

Yields 5 Eggless cookies

Give your cookies a new look and flavour with chocolate and cherry !!



Portions	Level	Costing
5	Medium	Rs 280*



Cookie Dough

Ingredients and Equipments

INGREDIENTS	QUANTITY
ALL PURPOSE FLOUR	131 G
UNSALTED BUTTER	72 G
CASTOR SUGAR	48 G
BROWN SUGAR	45 G
DUTCH COCOA POWDER	23 G
BAKING POWDER	1/2 TSP + PINCH
SALT	1/4 + 1/8 TSP
CALLEBAUT DARK COUVERTURE CALLETS 54.5%	22 G
FULL FAT MILK	23 G
MALA'S CHERRY COMPOTE	60 G
CHERRIES (CHOPPED)	50 G

Equipment coca	Equ	lipm	ent	Used
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BOWLS & SPOONS

SPATULA

PIPING BAG WITH ROUND NOZZLE

LARGE SIEVE

KITCHEN WEIGHING SCALE

BAKING TRAY

PERFORATED MAT/ SILICON MAT / BUTTER PAPER

Oven TemperaturesOTG180C LOWER ROD + UPPER ROD + FANDECK OVEN180C UPPER ROD
180C LOWER RODUNOX160C, FAN SPEED - 1, HUMIDITY - 0



Cookie Dough

Method

- Preheat the oven at 180°C (OTG mode: upper rod + lower road + fan). Line a baking tray with perforated mat.
- 2. In a bowl, cream butter and both the sugars until pale and fluffy.
- 3. In a new bowl, sift flour, cocoa powder, baking powder and salt. Then add in chopped cherries and dark chocolate callets to it. Mix everything well.
- 4.Add dry mix to the creamed butter in 2 3 batches (it is done to avoid undermixed lumpy cookie dough).
- 5. Lastly, add in milk to the mixture and form a dough.
- 6.Now weigh and divide the dough into 5 equal parts (approx 80 g each).
- 7. Roll each part into balls and place them on lined baking tray and press them a little. Make sure there is a 3-finger gap between cookies (it prevents sticking of cookies together while baking).
- 8. Now chill the tray in the fridge for 15 20 minutes before baking.
- 9. Bake the cookies at 180°C (OTG Mode: lower rod + upper rod + fan) for 10 minutes. Then take the cookies out and pipe cherry compote inside the cookies while still soft (3 dollops in each).
- 10.At last, bake the cookies again for 3 5 minutes.



Chocolate Shards

Ingredients and Equipments

INGREDIENTS

MORDE MILK COMPOUND (MELTED)

QUANTITY

100 G

Equipment Used

SPATULA

BENT PALETTE KNIFE

BUTTERPAPER



Chocolate Shards

Method

- 1. Firstly, stick butterpaper on the working surface, using some melted chocolate.
- 2. Now pour chocolate generously on one side of the butterpaper and spread it to the other side using bent palette knife. Let it set for 2 - 3 minutes.
- 3. Once it mattifies, roll the butterpaper and put it in the fridge for 5 10 minutes.
- 4. Now unfold the rolled chocolate, and refrigerate the shards in an air tight container until further needed.

Making Cost - Rs 30*

Chef's note: While working with chocolate, make sure the room temperature is cold, or you might face issues working with chocolate.



Black Forest Cookie Assembly

Ingredients and Equipments

INGREDIENTS	QUANTITY
FRESH CHERRIES	5 NOS.
GLO GOLD DUST SPRAY	AS REQUIRED
MALA'S CHERRY COMPOTE	AS REQUIRED
Equipment Used	
PASTRY BRUSH	
BUTTER PAPER	

OFFSET PALETTE KNIFE

MICROWAVE

SPATULA



Black Forest Cookie Assembly

Method

- 1. Firstly, break the long chocolate shards (if any) into smaller pieces.
- 2. Now brush some cherry compote on the cooled cookies and then stick chocolate shards. Slightly dip a fresh cherry in compote and then place in the centre.
- 3. Lastly spray some edible gold dust.