



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 Used	Oven Temperatures
BOWLS & SPOONS	OTG
SPATULA	180C LOWER ROD + UPPER ROD + FAN
PIPING BAG WITH ROUND NOZZLE	DECK OVEN
LARGE SIEVE	180C UPPER ROD 180C LOWER ROD
KITCHEN WEIGHING SCALE	UNOX
BAKING TRAY	160C, FAN SPEED - 1, HUMIDITY - 0
PERFORATED MAT/ SILICON MAT / BUTTER PAPER	



Cookie Dough

Method

1. Preheat the oven at 180°C (OTG mode: upper rod + lower rod + 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.

Making Cost - Rs 220*



Chocolate Shards

Ingredients and Equipments

INGREDIENTS	QUANTITY
MORDE MILK COMPOUND (MELTED)	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.

Making Cost - Rs 30*