

Chocolate shortbread, bitter chocolate chips, fleur de sel - Virtual Workshop Version

Recipe for 24

Description

A chocolate shortbread that will leave you breathless.

Note

The quality of the chocolate is very important here, the vanilla is optional.

Try finding a chocolate between 68% and 70%.

Ingredients

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- 75 Ml Softened butter
- 1 Pinch(es) Sea salt flakes
- 0.25 Cup(s) Brown sugar
- 2 Tbsp Sugar
- 1 Tsp Vanilla extract
- 0.75 Tsp Baking soda
- 300 Ml Flour
- 1 Tbsp Cocoa powder
- 0.50 Cup(s) Chocolate chip

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **350 F°**

To prepare before class

Ingredients

Make sure all of your ingredients are measured

Material

1 baking sheet and 1 parchment paper

1 cutting board and 1 knife

1 food processor or 1 bowl and a wooden spoon

Clean rags and a metal spatula

The shortbread

In the food processor with the metal blade, put in the tempered butter, mix it until nice and smooth.

Add the fleur de sel, brown sugar, sugar, vanilla extract, baking soda and mix again.

Sift the flour and cocoa powder together, then add it to the food processor, mix again, not too long.

Pour the mixture in a bowl, and keep shaping it by hand until nice and homogenous.

Start rolling your dough until you get a sausage like form to a diameter of about 4 cm, place in the fridge for a couple minutes.

Then cut them, about 1.5 cm thick.

Cooking process

Place your shortbread cookies on the baking sheet with parchment paper.

Leave some space in between them, they will relax and spread a little.

Cook in the oven for 10 to 12 minutes at 350F (170C).

They will not look fully cooked, it's normal. Remove the parchment paper from the baking sheet with the cookies on it, so they don't overcook.

Bon appétit!