

Chocolate spritz cookie

Recipe for 12 unités

Description

A cookie to which you can give any shape you like. Finishes can vary according to your wishes.

Note

You can finish the cookie with candied fruit before baking.

You can use the chocolate of your choice (dark, milk or white).

Ingredients

Dry cookie dough

- 100 Gr Butter
- 40 Gr Sugar
- 1 Unit(s) Vanilla bean
- 15 Gr Egg white
- 125 Gr Flour
- 1 Pinch(es) Sea salt flakes

Finish

- 175 Gr Dark chocolate

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **370 F°**
- Resting time **20 mins**

In a bowl, whisk the butter (ointment) with the vanilla seeds and sugar.

Add the egg white and mix well again, then add the sifted flour and fleur de sel.

On a baking tray with baking paper, pipe the Spritz dough into any shape you like.

Place the cookies in the oven (10 to 12 minutes), make sure they are golden brown, then remove from the tray and leave to cool.

Melt your chocolate on a bain-marie at a gentle temperature.

Once melted, let the chocolate cool (between 32°C and 35°C, or 90°F and 95°F).

Dip half the cookies in the chocolate, place on clean baking paper and leave to harden.

Bon appétit!