



MILK CHOCOLATE COOKIES



QimiQ BENEFITS

- Light and fluffy consistency
- Enhances the natural taste of added ingredients
- Quick and easy preparation



10



easy

INGREDIENTS FOR 20 SERVINGS

125 g QimiQ Cream Base

170 g Butter, melted

1 Egg(s)

1 Egg yolk(s)

75 g Sugar

75 g Muscovado sugar

200 g Flour

150 g Milk chocolate, cut into pieces

4 g Salt

5 g Baking soda

100 g Hazelnuts, chopped

METHOD

1. Preheat the oven to 180 °C (air circulation).
2. Mix the QimiQ Sauce Base with the butter. Add the remaining ingredients and mix well.
3. Place the mixture onto cling film and form a roll. Allow to chill for approx. 2 hours.
4. Cut the roll into slices and place onto a baking tray lined with baking paper. Bake in the preheated oven for approx. 10 minutes.