



BISCOTTI, CHOCOLATE AND PECAN COOKIES

QimiQ BENEFITS

- Can be frozen and defrosted without loss of quality
- Longer presentation times without loss of quality



25



medium

INGREDIENTS FOR 1050 G

75 g	QimiQ Classic
75 g	Walnuts
72 g	Butter
141 g	Sugar
3 g	Salt
12 g	Baking powder
140 g	Whole egg(s)
385 g	Flour
150 g	Chocolate, chopped

METHOD

1. Roast the nuts and allow to cool.
2. Cream the butter, sugar, salt and baking powder together until fluffy.
3. Add the eggs and vanilla and mix well.
4. Whisk QimiQ Classic smooth. Add to the cookie mixture with the nuts and chocolate and mix to a stiff dough.
5. Scale at 340 per log and roll to 38 cm.
6. Bake at 175° C for 25 minutes, remove from the oven and allow to cool.
7. Slice into 1 cm thick discs, lay flat and bake at 175° C for a further 6 minutes. Turn over and bake until golden brown.