



BISCOTTI, CHOCOLATE AND PECAN COOKIES

QimiQ BENEFITS

- Can be frozen and defrosted without loss of quality
- Longer shelf life 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	AP Flour
150 g	Chocolate, minced

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 12 oz per log and roll to 15 inches.
6. Bake at 350° F for 25 minutes, remove from the oven and allow to cool.
7. Slice into 1/2 inch thick discs, lay flat and bake at 350° F for a further 6 minutes. Turn over and bake until golden brown.