

CHOCOLATE, WALNUT & COFFEE COOKIES

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Ingredients



Salt
5gr.



Unsalted
butter
180 gr.

Brown sugar
210 gr.



3 Eggs



Dark
chocolate
270 gr.

Instant
Coffee
5gr.



Plain
Flour
80gr.

Baking
powder
5 gr

Walnuts
150 gr.

White chocolate
chips · 150 gr.

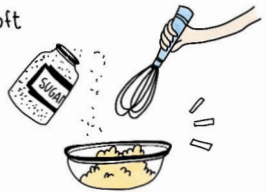


Preparation

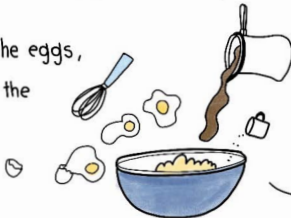
- ① Melt the dark chocolate to bain-marie



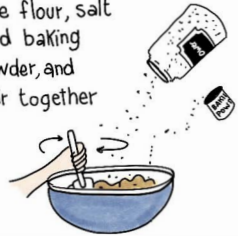
- ② Beat the soft butter with the sugar until creamy



- ③ Whip in the eggs, coffee and the molten dark chocolate



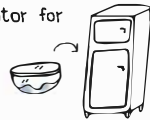
- ④ Add the flour, salt and baking powder, and stir together



- ⑤ Lastly, mix in the chopped walnuts and white chocolate chips.



- ⑥ Place covered in refrigerator for at least 1 hour.



- ⑦ Preheat oven to 160°C



- ⑧ Drop dough in rounded tablespoonfuls about 2 inches apart onto a baking sheet

- ⑨ Bake for 10 minutes at 160°C ...



2 inches



... and enjoy!

