

COOKIE GÉANT



INGREDIENTS	QUANTITES (g)	POURCENTAGES (%)
YUMGO WHOLE POWDER	7	0,7
Water (to hydrate the powder)	43	4,2
Margarine	115	11,4
Brown sugar	150	14,8
Muscovado	50	4,9
Liquid Vanilla	5	0,5
T65 Flour	265	26,2
Baking soda	4	0,4
Baking powder	2	0,2
Salt flower	2	0,2
Blanched hazelnuts	90	8,9
Chocolate Chips	280	27,6
Total	1013	63,5



PROCESSUS

- Cream the margarine with the sugars, salt and liquid vanilla.
TIPS: If the margarine is cold, heat the bowl with a blowtorch.
- Mix the Yumgo Whole Powder with the water to rehydrate it.
- Add the Yumgo Whole Liquid to the margarine and sugar mixture.
- Mix the flour with the bicarbonate and baking powder.
- Gradually add the powders.
- Add the chocolate and hazelnuts.
- Place 700g in a 24cm circle.
- Bake for 20 minutes at 160°C.
- Decorate to taste!