

WHITE CHOCOLATE COOKIES WITH SALTED EGG YOLK



SABLES COOKIES

- 180g Butter
- 63g Powdered Sugar
- 30g Egg
- 30g Egg Yolk
- 36g Almond Powder
- 324g Low Gluten Flour
- 5g Black Pepper Powder
- 2g Natural Vanilla Extract

INSTRUCTIONS

1. Add in room temperature butter and powdered sugar into the mixing bowl and mix in medium speed.
2. Add in egg and egg yolk and continue to mix well. Add in low gluten flour, almond powder and black pepper powder. Mix it well.
3. Prepare two sheets of baking paper, place the sables cookie on them and roll it with rolling pin.
4. Keep the thickness between 3-4mm.
5. Cut the shape with desired mould and put in the freezer.
6. Place the mould on the silicon mat and cover it with another silicon mat on top to create the lines on the cookie.
7. Put it in the oven at 165° for 16 minutes.
8. After baking, remove the top silicon mat to avoid making the biscuits too dark due to excessive heat.

WHITE CHOCOLATE SALTED EGG YOLK FILLING

- 124g Aalst Baking Essentials White Chocolate Buttons
- 90g Cream
- 16g Cocoa Butter
- 6 Cooked Salted Egg Yolk
- 120g Softened Butter

INSTRUCTIONS

1. Mix Salted Egg Yolk with a dash of Whisky. Cover with tin foil to avoid baking and colour on surface.
2. Preheat oven to 165° and bake for 12 minutes.
3. Heat the Cream until it boils, pour in Aalst Baking Essentials White Chocolate Buttons. Melt the Cocoa Butter and mix it well together.
4. Add in roasted Salted Egg Yolk and use handheld blender to blend well.
5. When the sauce is at 45°, add in softened butter.

WHITE CHOCOLATE GLAZE

- 100g Aalst Baking Essentials White Chocolate Buttons
- 10g Grape Seed Oil

INSTRUCTIONS

1. Melt Aalst Baking Essentials White Chocolate Buttons and add in Grape Seed Oil. Mix well and temper the chocolate.

ASSEMBLE INSTRUCTIONS

1. Spread the sables cookies flat on baking tray.
2. Squeeze in the right amount white chocolate salted egg yolk filling.
3. Cover the top with another piece of sables cookies, press slightly and freeze for 15 minutes.
4. Melt the white chocolate glaze.
5. Remove the sandwiched cookies from the freezer and quickly dip the edges with white chocolate glaze.

