



From Scratch - Tara Gartlan

Week 4:

Chocolate Chip Cookies -

EQUIPMENT

- Food processor with blade attachment
- Stand Mixer with whisk attachment and paddle attachment
- Thermometer
- Microplane or zester
- Knife
- Spatula
- Toothpick
- Chopping board
- Set of cutters
- Weighing scales
- 3 pots
- 3-5 bowls
- Piping bags x 3
- Scissors
- DeBuyer Star Nozzle D8
- Flat baking trays
- Rulers for levels
- Rolling pin
- Parchment paper sheets
- Silicone baking mats
- Ice water for gelatine
- Clingfilm

Temperature: 170°C Fan

Preparation Time: 5 minutes

Cooking Time: 12 minutes

Yield: 18 Cookies

Ingredients:

110g Soft Butter

150g Demerara 1 Egg

150g Buckwheat Flour 1 tbsp Ground Almonds

1/2 tsp Bread Soda

1/2 tsp Sea Salt

25g Milk Chocolate, chopped

25g White Chocolate, chopped

50g Dark Chocolate, chopped

Method:

1. Preheat oven to 170°C.
2. Using a stand mixer with paddle attachment, cream butter and sugar until light and fluffy.
3. Add the egg, mix until just combined. Add all the dry ingredients and mix again.
4. Chop up chocolate or use chocolate chips and mix until chocolate is well dispersed.
5. Chill the mixture for 30 minutes before baking. Divide in 18 portion, roll and gently press down using the palm of your hand to slightly flatten the dough.
6. Bake at 170°C for 12 minutes on a flat baking tray lined with baking parchment or a reusable silicone mat.
7. Let cookies cool on the tray. Store in an airtight container for up to 5 days.

Note: This dough is suitable for freezing. To bake from frozen, add an extra 2 minutes when cooking or let defrost before baking.

Jammy Dodgers & Mikados-

Raspberry Jam:

250g Raspberries

1 Lemon, zest and juice

200g Sugar

Method:

1. Combine the raspberries, sugar and lemon juice and zest.
2. Cook everything together, stirring occasionally until reaches 103C.

Toasted Coconut-

60g Desiccated coconut

Method:

1. In a dry pan, gently toast the desiccated coconut.

Shortbread for Jammy Dodgers & Mikados

Ingredients-

375g gluten free plain flour, dove's

7g Xanthan Gum

90g Caster sugar

1 Egg

2g Salt

250g Cold Butter, diced

Method:

1. Blend dry ingredients together in food processor.
2. Add egg and butter until crumb texture forms.
3. Roll out between sheets of parchment paper using rulers as levels.
4. Let rest on flat trays in the fridge until cold enough to cut.
5. Cut into rectangles and rounds.
6. Bake at 170C until evenly golden, this will depend on size, 8-14 minutes.
7. Let cool on the baking trays

Marshmallow-

120g Egg White

200g Water

450g Caster Sugar

9 Leaves Gelatine, Silver (LaRousse or Pallas)

1 tbsp liquid glucose

Pink gel food colouring, tooth pick to add it

Method:

1. Put egg white in stand mixer bowl with whisk attachment.
2. Put the sugar, glucose and water in a pot and heat until reaches 127C.
3. When the sugar is at 120C, start whisking the egg whites.
4. Once the sugar reaches 127C, stream the hot sugar in slowly while whisking on high speed.
5. Separate out the gelatine leaves and put them to soak in ice water.
6. When the gelatine leaves are properly soaked, add the gelatine leaves into the warm whisking marshmallow.
7. Add the pink food colouring with a toothpick and let the whisk spread the colour.
8. Once the marshmallow is cool, transfer to a piping bag with the star nozzle (DeBuyer D8).
9. Pipe the marshmallow in 2 rows. Pipe strips of raspberry jam. Cover with the toasted desiccated coconut.

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