

Yuzu & Milk Chocolate Diamond Cookies

Ingrédients

- 95g of softened butter
- 40g of sugar
- 135g of flour
- 35g of candied yuzu peels
- 35g of chopped milk chocolate in chips

Préparation

1. I continue my cookie series with diamond-shaped sablés, made with candied yuzu peels (you can also use candied orange or lemon peels according to your taste) and milk chocolate, both crunchy and melting at the same time. Ingredients : I used the candied yuzu peels from Guy Demarle: referral code FLAVIE10 to enter at registration for 10 off (affiliate).
2. I used the chocolate Jivara from Valrhona: code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
3. Preparation time: 25 minutes + 20 minutes of baking + minimum 1 hour of resting. For about twenty cookies: Ingredients : of softened butter of sugar of flour of candied yuzu peels of chopped milk chocolate in chips. Recipe : Mix the softened butter with the sugar and then add the flour.
4. Finish with the yuzu peels and the chocolate.
5. Form a long log and roll it in a bit of sugar (this is optional, it will give a slightly crunchier texture to your cookies).
6. Wrap it in plastic wrap and place it in the refrigerator for at least 1 hour.
7. Then, cut out cookies that are 1 to 1.5 cm thick.
8. 5cm thick.
9. Place them on a baking sheet lined with parchment paper, then bake in the preheated oven at 170°C for 15 to 20 minutes.
10. Let them cool, then enjoy!