

"Cookie-Pizza in the Style of Cédric Grolet (Chocolate & Nuts)"

Ingrédients

- 140g of butter
- 65g of muscovado sugar
- 70g of brown sugar
- 1 egg
- 240g of flour
- 3g of baking powder

Préparation

1. If you are present in the pastry section of social networks, you have most certainly seen Cédric Grolet's cookie-pizza at his Parisian café.
2. In his version, he makes giant cookies with all sorts of flavors, which he then sells by the slice.
3. In my version, I did something else because I didn't want to make giant cookies (it would have needed a large group to eat all that later), so I made a plain giant cookie, which I cut and topped halfway through baking.
4. This way, you get several different flavors but with just one giant cookie, and it's even an opportunity to make this recipe with children so that everyone can top their piece of cookie-pizza!
5. Ingredients: I used chocolates from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
6. I used nuts and speculoos spread from Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliate).
7. Preparation time: 20 minutes + about 20 minutes of baking
For a cookie in 6 slices: Ingredients: of butter of muscovado sugar of brown sugar 1 egg of flour of baking powder For the topping: various chocolate chips, chocolate-hazelnut spread, speculoos spread, pistachios, pecans, raspberries, speculoos, coconut, hazelnuts, speculoos... whatever you like!
8. Recipe: Mix the softened butter with the two sugars.
9. Add the egg.
10. Then incorporate the flour and baking powder.
11. Spread the dough in a buttered ring of 22cm in diameter.
12. Pre-bake the dough in the preheated oven at 180°C for 10 to 15 minutes (adjust if you prefer cookies more or less crispy).
13. Meanwhile, prepare your toppings.
14. When the cookie starts to turn golden, take it out of the oven, remove the ring.
15. Cut your cookie portions (I cut mine into 6 portions) and add the toppings: chocolates and nuts (make sure to press the chocolate pieces well into the dough).
16. Put back in the oven for 3-4 minutes so the chocolate melts and the cookie finishes baking.
17. Then let it cool slightly and add other toppings: spreads, caramel.
18. And enjoy!