

Flourless fudgy dark chocolate cookies (Karim Bourgi)

Ingrédients

- 255g icing sugar
- 1g salt
- 5g coffee instant powder
- 85g cocoa powder
- 115g egg whites
- 5g vanilla extract
- 250g dark chocolate chip (or the chocolate of your choice, I used dark and milk chocolate in my cookies)

Préparation

1. A new perfect cookie recipe, taken from Karim Bourgi's instagram.
2. They are flourless, ultra-chocolate cookies with a little taste of coffee (don't panic if you don't like it, you can simply remove it from the recipe), very quick to prepare, even if there is a few minutes wait before you can put them in the oven.
3. As always with this chef, the recipe is great, a fudgy and chewy cookie, and if you like the chocolate-coffee combination I can only recommend it.
4. Mix all the ingredients in order : first the icing sugar, the salt, the coffee and the cocoa.
5. Then add the egg whites and the vanilla extract, and finish with the chocolate chips.
6. Use the ice cream scooper to portion your cookies (around per piece).
7. Let them dry for 30 minutes at room temperature then bake for 8 minutes at 175°C before enjoying !

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