

Pistachio and raspberry cookies

Ingrédients

- 185g softened butter
- 60g pistachio puree
- 110g muscovado sugar
- 90g sugar
- 2 eggs
- 350g T55 flour
- 20g cornstarch
- 3g baking soda
- 300g raspberry inspiration or chocolate
- 180g pistachios

Préparation

1. A new cookie recipe around here, it's been a while!
2. This time they are filled with pistachio and Valrhona raspberry inspiration chunks, but of course you can use strawberry inspiration or dark, milk, or white chocolate, all three will go very well with the pistachios.
3. Prep time : 15 minutes + 10 minutes cooking For 20 cookies : Ingredients : softened butter pistachio puree muscovado sugar sugar 2 eggs T55 flour cornstarch baking soda raspberry inspiration or chocolate pistachios Recipe : Mix the softened butter with pistachio puree and sugars.
4. When the mix is homogeneous, add the eggs one by one then the flour, cornstarch and baking soda.
5. Finally, add the pistachios and chocolate / raspberry inspiration chunks.
6. Make portions of .
7. Put them in the freezer for a few minutes, then put them on a baking tray covered with parchment paper and push them lightly.
8. Bake them in the preheated oven at 170°C for about 10 to 15 minutes.
9. Let them cool for a few minutes to harden before removing them from the baking sheet and enjoying!