

Chocolate Chip Cookies

(Based on the *Blue Ribbon Chocolate Chip Cookie* from *Mrs Field's Best Ever Cookie Book!*)



- 400g plain (all-purpose) flour
- ½ tsp bicarbonate of soda (baking soda)
- ¼ tsp fine sea salt
- 1 cup (215g) brown sugar, firmly packed
- ½ cup (110g) white sugar
- 250g unsalted butter, at room temperature, but not too soft or melted
- 2 large (59g) eggs
- 2 teaspoons vanilla extract
- 240g Callebaut 811 Callets (54% dark)
- 120g Callebaut Baking Sticks (44% dark), broken into small pieces

Note: You could substitute 360g chocolate chips for the Callebaut chocolate, but use the very best you can find - the quality of the finished cookie is dependent upon it. We use the combination of callets (easy melting) and baking sticks (bake stable) to create a cookie which has both firm chocolate chunks and oozing meltiness.

1. In a medium mixing bowl, whisk the flour, *sifted* bicarbonate of soda and salt together, then stir in the chocolate callets and pieces.
2. In a large mixing bowl, mix the two sugars together, then add the butter and mix to form a grainy paste. Add the eggs and vanilla and mix at medium speed until combined.
3. Add the flour and chocolate and blend at low speed until just combined. Do not overmix. Cover the mixing bowl with clingfilm, then put it into the fridge for 30 – 45 minutes to chill. The dough should be firm to touch before you shape and bake it. Preheat the oven to 150C (300F) with fan.
4. Remove from the fridge and drop rounded tablespoons (I use a small icecream scoop) onto a baking tray lined with parchment paper, allowing room to spread. Bake for 22 minutes (+/- 2 minutes), rotating the trays once during the baking time. The cookies are done when they're golden brown and a slight push causes them to move on the tray. Transfer to a wire rack to cool.

.....

Fig Jam and Lime Cordial

www.figjamandlimecordial.com