

# Chocolate heart cookies with butter

**COOKING**  
**LOVERS** TESA



## **Consejo del chef**

Watch out because it is very easy to overbake cookies, and we want them to be soft inside but crunchy outside.

## Raciones para 12

220g  
Flour  
170g  
Butter at room temperature  
1  
Egg  
1  
Lemon zest  
1  
Teaspoon vanilla extract  
A pinch of salt  
80ml  
Whipping cream  
25g  
Butter  
120g  
Dark chocolate

- 1 In a bowl, beat the softened butter with the lemon zest and sugar until fluffy.
- 2 Add the egg, vanilla and mix again until combined.
- 3 Incorporate the flour and salt, knead until well-combined.
- 4 Wrap the dough with cling film and put in the refrigerator for at least half an hour
- 5 It is easier to work with the dough when it is cold.
- 6 Remove the dough from the refrigerator and put on our previously floured work table. Flatten with a rolling pin (if it is very hard, let it warm for a few minutes).
- 7 With a cookie cutter, cut the dough and place the cookies on the tray lined with parchment paper (flatten the rest of the dough again with the rolling pin and cut more cookies).
- 8 Put the tray in the fridge again and let it cool for half an hour.
- 9 Preheat the oven to 200°. Bake the cookies at 180° for 10-12 minutes or until the edges began to turn brown.
- 10 Place in a bowl the chocolate cut into chunks and cook with cream and butter at a bain-marie. Decorate cookies with this mix.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/galletas-de-mantequilla-y-chocolate-por-san-valentin/>

