Chocolate heart cookies with butter



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 200º. Bake the cookies at 180º 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

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