

Chocolate Hazelnut Swirl Cookies

Ingredients:

- Macphie Soft & Chewy Cookie Mix 1.000kg
- Water 0.120kg
- IRCA Chococream Crunch Cacao Nocciolo 0.100kg
- Dark Chocolate EasyMelt 0.300kg
- Chopped Hazelnuts 0.100kg

Method:

1. Place cookie mix in a machine bowl fitted with a beater and gradually add water on slow speed.
2. Mix for a further minute until a dough has formed
3. Evenly divide the dough. Place one half of the dough back into the mixer and add the IRCA Chococream. Mix until combined.
4. On two pieces of parchment paper roll out the chocolate dough and the plain dough into large rectangles.
5. Place the chocolate dough on top of the plain dough. Roll over the chocolate dough gently. Remove parchment paper from the chocolate dough.
6. Using the parchment paper, roll the two doughs into a tight spiral. Lightly roll the log.
7. Slice 1cm cookies from the log. Place on lined parchment paper.
8. Bake for 15-20 minutes at 180C. Allow to cool.
9. Take all of the off cuts and merge into a dough ball. Create 60g dough balls. Place onto baking sheet and flatten.
10. Bake for 15-20 minutes at 180C. Allow to cool.
11. Melt Easymelt chocolate and half dip each cookie. Sprinkle over hazelnuts.

