

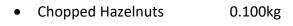
Recipe

Chocolate Hazelnut Swirl Cookies

Ingredients:

•	Macphie Soft & Chewy Cookie Mix	1.000kg
•	Water	0.120kg
•	IRCA Chococream Crunch Cacao Nocciole	0.100kg

0.300kg



Dark Chocolate EasyMelt



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.