

Pistachio Cream Cookies

Ingredients:

- Macphie American Soft Cookie Mix 1.000kg
- Butter 0.200kg
- Water 0.140kg
- Dark Chocolate Chunks 0.100kg
- Pistachios 0.050kg
- Pistachio Cream 0.500kg
- Crushed Pistachios 0.025kg



Method:

1. Place American Soft Cookie Mix and butter into a mixing bowl fitted with a paddle and beat together for 2 minutes on slow speed, scrape down.
2. Add water gradually and mix for 1 minute on slow speed
3. Add pistachios and chocolate chunks and mix for a final minute on slow speed.
4. Roll into 55g balls, place on tray and press flat. Bake for 20 minutes at 180C
5. Place pistachio cream into a piping bag with a metal tip.
6. Once cookies are out of the oven immediately pipe pistachio spread into the center of each cookie, then pipe small circle on top
7. Sprinkle over crushed pistachios and leave to set