

CAKE, SPONGE & MUFFIN, SWEET GOODS

CHOCOLATE BROWNIE COOKIE SANDWICH

This is a sweet treat that is sure to impress. Using MAURI Chocolate Mudcake Mix, this Brownie Cookie Sandwich is bound to be a favourite in bakeries and homes alike! Give the recipe a try!

INGREDIENTS

INGREDIENTS	WEIGHT
CHOCOLATE MUD CAKE	
MAURI Chocolate Mudcake Mix	1.500kg
Unsalted Butter	0.150kg
Dark Chocolate Melts	0.150kg
Water	0.600kg
Chopped Walnuts (light roasted)	0.090kg
Melted Milk Chocolate	0.180kg
VANILLA & VIOLET BUTTERCREAM	
Water	0.060kg
Glucose	0.050kg
Castor Sugar	0.100kg
Egg Yolks	0.630kg
Softened Unsalted Butter	0.300kg
Vanilla Bean or Vanilla Essence. (optional: violet essence drops to taste)	0.003kg

METHOD

CHOCOLATE MUD CAKE

STEP 1

Melt butter in a microwave.

STEP 2

Roughly chop chocolate into smaller pieces.

STEP 3

Combine all the ingredients into a mixing bowl and using a beater, mix on low speed for 3 minutes.

STEP 4

Using a piping bag fitted with a plain nozzle, pipe evenly sized drops onto a baking tray lined with baking paper.

Each drop should weigh about 40g.

STEP 5

Bake at 160°C for 25-30 minutes.

STEP 6

Once baked, remove cookies from baking tray and place on wire rack to cool completely.

STEP 7

Drizzle a little warm melted milk chocolate over the tops of each cookie and sprinkle with pieces of chopped walnuts.

STEP 8

Place cookies in fridge to set before assembling.

VANILLA & VIOLET BUTTERCREAM

STEP 1

Boil the water, glucose and sugar together and cook syrup to 120°C (soft ball stage).

STEP 2

Place the egg yolks in a mixing bowl fitted with a whisk attachment and whisk mixture on second speed.

STEP 3

Once the sugar syrup has reached 120°C, slowly stream the hot mixture over the whisking eggs.

STEP 4

Turn machine speed up to third or top speed and continue to whisk until mixture cools down and doubles in volume.

STEP 5

Fold the softened butter into the egg mixture and continue to mix until light and aerated. The item is now ready to be used.

STEP 6

Mix in the seeds from the vanilla bean or vanilla essence to taste. Add violet essence to taste (optional).

ASSEMBLY

STEP 1

Sandwich 2 cookie halves together with buttercream by piping about 15g of mixture between them and pressing them together.

STEP 2

Chill cookies in fridge for 2 hours then serve.

Yield: 21 cookies