



COCONUT  
COOKIE



## RECIPE AND INGREDIENTS

### BRITTANY SHORTBREAD

<b>Total weight: 240 g</b>	100%
<b>30 g of egg yolks</b>	12,4%
<b>50 g of sugar</b>	20,6%
<b>65 g of 82% butter</b>	27%
<b>0,6 g of salt</b>	0,25%
<b>71 g of flour</b>	29,5%
<b>3,5 g of baking powder</b>	1,5%
<b>6 g of cocoa powder</b>	2,5%
<b>15 g of milk chocolate</b>	6,2%

Using a whisk whip the egg yolks with sugar and salt until light and pale in colour. Then gradually add the soft butter and mix until homogeneous. Add the milk chocolate melted to 40°C and mix well. Lastly, add the sifted flour, baking powder and cocoa powder mixed together. Mix until combined. Roll the dough between guitar sheets or parchment paper sheets to 3 mm thickness. Leave in the fridge for at least 3 hours. Then cut the disks 5 cm in diameter and put them on a perforated silicone mat. Bake the shortbread at 150°C for 12-15 minutes. Let cool at room temperature.

### COCONUT GANACHE

<b>Total weight: 370 g</b>	100%
<b>190 g of white chocolate 33%</b>	51,3%
<b>55 g of coconut puree</b>	14,8%
<b>25 g of lime juice</b>	6,7%
<b>25 g of glucose syrup</b>	6,7%
<b>75 g of desiccated coconut</b>	20%

Melt the chocolate to 40C. Heat the coconut puree with the glucose syrup and lime juice to 80C. Pour over the chocolate and emulsify using a hand blender. Then mix in the desiccated coconut. Leave to set at 18-22C for several hours until the texture is suitable for piping. Pipe the ganache on the baked shortbread disc and cover with a second one. Press gently to make the cookie even. Leave to set overnight at 18-22C. Then glaze with tempered milk chocolate and decorate as desired.