

Pistachio Chocolate Cookies

Ingredients

100 g of margarine
120 g brown sugar
40 g of pistachio paste
1 egg
1 pinch of salt
40 t pistachio powder
2 g of baking soda (baking powder)
250g flour
140 g of praline (pistachio or hazelnut)
150 g dark or white chocolate chopped into chips

Preparation

Preheat the oven to 190°C.

In the Kenwood bowl, mix the margarine, brown sugar, and pistachio paste.

Add the salt, egg and pistachio powder and mix well.

Add the flour and bicarbonate and mix quickly to obtain a homogeneous dough.

Add the chocolate chips. The praline can be put in the dough or sprinkled on the cookies.
Mix.

Spoon the dough into small, flattened piles on a baking sheet. Leave to rest in the fridge for at least 30 minutes.

Cook for about 10 minutes. Cookies are done when the edge is more colorful than the center.

Note: Once formed cookies can be frozen and stored that way. They will be cooked later, without prior defrosting (add 1 to 2 minutes of cooking time)