

Chocolate pistachio cookies

Ingredients

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

Preparation

Preheat the oven to 190 ° C.

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

Stir in salt, egg and pistachio powder and mix well.

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

Add the chocolate to nuggets. Praline can be put in the dough or sprinkled on cookies. Mix.

Place the dough in small heaps flattened with a spoon on a baking sheet. Let stand in the fridge at least 30 minutes.

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

Note: Cookies once trained can be frozen and preserved as well. They will be cooked later, without prior defrost (add 1 to 2 minutes of cooking)