



Cookie



Kneader with twisted spiral + blades + flat pivot

Ingredients

Kg

%

flour T55	100,00	31,2
sweet butter	49,00	15,3
salt	1,00	0,3
sugar	40,00	12,5
brown sugar	40,00	12,5
eggs	23,00	7,2
baking powder	2,78	0,9
vanilla	2,22	0,7
chocolate chips	62,50	19,5
Total	320,50	100,0

Option

➔ Scraper



Dough temperature at the end of the kneading phase*: **20**

* Indicative information

Recipe process

**Kneader
SPI**

**Kneader
SPI
(with variation)**

Phase 1

Ingredients: **butter + sugar**

Speed (programmed or rpm)

Time (min)

1 then 2
2' then 2'

105 then 240
2' then 2'

Phase 2

Ingredients: **liquids**

Speed (programmed or rpm)

Time (min)

1
2'

110
2'

Phase 3

Ingredients: **powders**

Speed (programmed or rpm)

Time (min)

1
1,30'

110
1,30'

Phase 4

Ingredients: **chocolate chips**

Speed (programmed or rpm)

Time (min)

1 then 2
2'

105 then 120
1' then 1'

Baking temperature

180°C

180°C

Cooking time (min)

13'

13'