



CASTELVECCHIO

Vigneti in Sagrado dal 1750

DIFFICULTY: EASY

PREPARATION TIME: 10 minuti

COOKING TIME: 15 minuti

WINE PAIRED: Molcese

CHIOCCOLATE COOKIES

INGREDIENTS FOR 15 COOKIES

250 grams of wheat flour 00 type

150 grams raw sugar

70 grams of soft butter

one packet of yeast

60 grams of chocolate drops

2 tablespoons organic milk

vanilla ice cream

PREPARATION

In a bowl mix flour, brown sugar, butter, baking powder, chocolate chips and a tablespoon of milk at a time (add as much milk as you want in order to reach the consistency of the mixture desired)..

You should get a fairly soft dough, but workable.

Shape the dough into balls of about 2cm in diameter and then flatten giving it the classic cookie shape. Arrange them on a baking sheet covered with parchment paper at least 3 cm away from each other because once in the oven they will begin to grow.

Bake at 180 degrees for 15 minutes, until the cookies will not be tripled and will have a golden color.

HOW TO SERVE THEM

Serve the cookies still warm and fragrant with a scoop of vanilla ice cream and a dusting of icing sugar. Accompany the biscuits with a glass of fresh Molcese.

