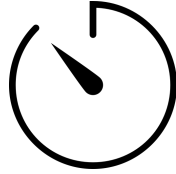


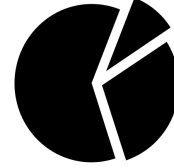
Chocolate Peanut Butter Cookies



LEVEL: INTERMEDIATE



1-2 HOURS



SERVES: 5-6 COOKIES

Ingredients

Chocolate Peanut Butter Cookie

75g Unsalted Butter, Room Temperature
60g Caster Sugar
65g Light Brown Sugar
60g Natural Peanut Butter
35g Double/Heavy Cream
3g Vanilla Bean Paste
80g Plain Flour
30g Cocoa Powder
2g Baking Soda

Caramelised Peanuts

140g Unsalted, Raw Peanuts
100g Caster Sugar
40g Water
Sprinkle of Sea Salt Flakes

Chocolate Disc

250g Dark Chocolate

Equipment

Stand Mixer or Large Bowl
Spatulas
Baking Tray
Wire Cooling Rack
Cookie Cutters
Medium Saucepan
Silicon Mat
4 x A4 Acetate Sheets
Hair Dryer/Heat Gun

Method

Chocolate Peanut Butter Cookie

1. Into the bowl of a stand mixer fitted with a beater attachment (or a large bowl if you are mixing it by hand), add in the unsalted butter, sugar & peanut butter.
 - **75g Unsalted Butter, Room Temperature**
 - **60g Caster Sugar**
 - **65g Light Brown Sugar**
 - **60g Natural Peanut Butter**
2. Beat the mixture on a medium speed (or with a spatula) for 2-3 minutes, until it appears lighter and fluffier.
3. Pour in the cream and vanilla, and beat until combined.
 - **35g Double/Heavy Cream**
 - **3g Vanilla Bean Paste**
4. Finally, place a sieve on top of the bowl, and add in the dry ingredients. Mix on a low speed until they are fully incorporated.
 - **80g Plain Flour**
 - **30g Cocoa Powder**
 - **2g Baking Soda**

5. Cover the surface of the dough with cling film and refrigerate for 30 minutes. Pre-heat the oven to 170C/340F non-fan assisted.

Caramelised Peanuts

**This will make more than you need*

1. Into a medium saucepan or a shallow frying pan, add the water, then sugar and finally the peanuts.
 - **140g Unsalted, Raw Peanuts**
 - **100g Caster Sugar**
 - **40g Water**
2. Place the pan on a medium heat and keep stirring until the peanuts become sandy and the sugar has crystallised around them. At this point - you haven't gone wrong!
3. Keep stirring the mixture, taking the pan off the what every now and again to regulate the heat and ensure the nuts don't burn.
4. Once the sugar has cooked, turned to a sandy caramel and the nuts are evenly coated, quickly tip them onto a silicon mat and break up any clumps of nuts. Let them cool completely.

Baking

1. After 30 minutes, scoop the dough into 65g pieces. Roll the pieces of dough in between your hands until they form smooth round balls.
2. Place the balls onto a baking tray lined with a sheet of parchment. Ensure there is enough space between them so they do not spread into each other as they bake. I like to bake 5 per tray.
3. Place the tray into the oven and bake for 18-22 minutes. They should spread out and crack slightly at the edges, but still have a very slight puff in the centre.
4. Once they have baked and while they are still warm, take a cookie cutter that is slightly larger than the cookie and rotate it in small circles around the outside. This will create a neat, round cookie.

5. While it is still warm, take some individual pieces of caramelised peanuts, and press them into the top of the cookie.
 - As an additional flavour you could also make the soft salted caramel recipe from Modern Pastry - Tier 2. You could pipe small dollops of this in between the caramelised peanuts.
6. Let the cookies cool completely. Be careful if you are moving them while they are warm as they are quite soft and they could fall out of shape.

Chocolate Disc & Assembly

1. To decorate the cookies we are going to melt a small disc of chocolate on top. You could temper the chocolate here but there is no real need as we are going to melt it immediately anyways.
2. Start by placing your chocolate into a bowl, and place this over a pan of gently simmering water.
 - **250g Dark Chocolate**
3. Stir the chocolate until it is completely melted.
4. Remove the chocolate from the heat and pour it onto a sheet of acetate. If you are using A4 sheets of acetate, you will need to split the chocolate between two sheets, as 250g will be too much for one.
5. Place a second sheet of acetate on top and use a rolling pin to press the chocolate to the edges so you have a nice thin, even layer of chocolate. Don't press the chocolate all the way to the edge as when we weigh it down it will spread slightly more. Repeat the process with the remaining chocolate, on a second sheet of acetate.
6. Lift the sheet of acetate onto a tray and then place a heavy object on top to keep the chocolate flat. Place the tray into the freezer for 10 minutes.
7. Once chilled, remove the tray from the freezer and carefully peel off the top sheet of acetate. Remember, the chocolate is not in temper so it will melt very quickly especially if it is hot, so work quickly, or place the chocolate back in the freezer as you go.

8. Take a cookie cutter, slightly smaller than the size of your baked cookie. Gently heat it with hot water or a blow torch.
9. Cut a disc of chocolate. Wipe the cookie cutter and repeat this, cutting as many discs as you need for your cookies.
10. Place the sheet of chocolate back in the freezer for 5 minutes.
11. After 5 minutes, work quickly and peel off the acetate from underneath the chocolate, to release the chocolate discs.
12. Take the disc of chocolate and carefully lift it on top of your cookie so that it is sitting on the caramelised peanuts.
13. Then, using a heat gun/hair dryer (or simply place the cookie in a warm oven), melt the chocolate disc so that it falls over the caramelised nuts.
14. Place the finished cookies on a tray then as an option, garnish with one final caramelised peanut and a touch of gold leaf.
15. You can place the tray in the fridge for 5m just to set the chocolate disc or serve it warm/leave it at room temperature so the chocolate stays gooey.