

Chocolate Cookie and Strawberry Mini Cakes Recipe

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Prep. time : 25 minutes

Cook time : 20 minutes

Ready in 60 minutes plus cooling

Level : Advanced

Ingredients:

Chocolate Chip Cookies:

- All purpose flour 120g (4.2oz)
- Powdered sugar 30g (1oz)
- Butter 70g (2.5oz)
- Egg yolks 20g (1 medium egg yolk)
- Chopped chocolate or chocolate chips 30g (1oz)

Crème Mousseline:

- Milk 250g (8.8oz)
- Egg yolks 60g (2.1oz or 3 medium egg yolks)
- Sugar 85g (3oz)
- All purpose flour 15g (5Tsp)
- Corn starch 10g (4Tsp)
- Vanilla powder
- Butter 125g (4.4oz)

Other:

- Fresh strawberries 250g (8.8oz)

Directions

1. To make chocolate chip cookie dough put flour, powdered sugar and cold butter cut in cubes into a food processor and pulse until you get crumbly mixture. Add one egg yolk and pulse a couple of more times until you get the dough. Transfer it into a bowl, add chocolate chips and knead them into the dough. Roll out your pastry between two sheets of parchment paper to 6mm (1/4") thickness using an adjustable rolling pin, and put it in the fridge for about one hour.
2. Cut out 6cm (2.3") in diameter discs and place them onto a baking tray lined with perforated silicone mat. Cover your cookies with another perforated silicone mat and bake them at 180°C (350°F) for about 15 minutes. Then, take them out and leave them to cool down.
3. To make crème pâtissière put the milk, half of sugar and vanilla powder into a large saucepan and put on the stove. Whisk the egg yolks with the rest of the sugar. Add sifted flour and cornstarch and whisk to combine. Temper the yolk mixture with approximately one half of the heated milk. Stir well and return the yolk mixture to the saucepan, put back on the stove and cook, stirring vigorously, until the cream boils and thickens. Allow pastry cream to boil for another 2 minutes, stirring constantly so the starch cooks thoroughly. Remove the pan from the stove, and pour the cream into a clean bowl. Cover it by placing plastic wrap onto the surface of the cream, and leave it to cool down.
4. Whisk cold cream in a stand mixer fitted with whisk attachment until it becomes soft. Then gradually add softened butter and continue whisking until it becomes smooth.
5. Place one cookie onto your counter. Wrap 40cm (16") long and 5cm (2") wide acetate strip around the cookie and tape it. Arrange strawberries cut in half lengthwise all along the rim of the cookie. Then pipe crème mousseline between the strawberry halves, and smooth it using a small spatula. Put some diced strawberries inside, and cover them with more cream. Continue piping until you fill the acetate "mold" all the way to the top. Smooth the top using a small spatula, and put everything in the fridge for about one hour, until it sets.

6. Remove the acetate strip from the sides of your mini cakes, and put another cookie onto them. Dust them with some powdered sugar and decorate with fresh strawberries. Enjoy!