

From Yacht Chef Sandy aboard S/Y Le Rêve
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Recipe

The Captain's favorite Chocolate Chip Cookie

Category

Dessert

Description

The Captain's favorite: Classic fresh baked Chocolate Chip Cookies with a Brown Butter twist, warm from the oven, fantastic served with a chilled shooter of Bailey's and Banana Rum



Servings

24	This makes probably a couple doz cookies. Makes about 2 lbs of dough

Ingredients

1.75	Cup	All Purpose Flour	120 g per cup if you prefer to measure by
0.50	t	Baking Soda	
0.50	Cup	Sugar	
0.75	Cup	Brown Sugar	
1.00	t	Salt	Sea Salt or Kosher Salt.
2.00	t	Vanilla Extract	
5.00	T	Butter	MELTED and BROWNED but not too hot.
7.00	T	Butter	Add up to 1 T more butter for a thinner cookie
1.00		Egg	
1.00		Egg yolk	
1.25	Cup	Semisweet Chocolate	Ghiardelli 60% Cacao Chips
0.75	Cup	Walnuts	or pecans, TOASTED
		Maldon Sea Salt	High Quality Sea Salt



Instructions

Get three mixing bowls ready - one medium and two large.

Whisk flour and baking soda together in medium bowl. Set aside. (this is not the final mixing bowl)

Add both sugars, salt and vanilla to a large bowl big enough for vigorous whisking and set aside. (this is not the final mixing bowl)

Melt ONE THIRD of the butter in a pan over med-hi heat til melted, abt 2 mins.

Continue cooking, swirling constantly until butter is dark golden brown and has a nutty aroma and the milk solids have turned a deep golden brown.

Remove butter from heat, transfer butter to a large heatproof bowl. This is the final bowl. LET THE BUTTER COOL TO ABOUT 80 deg so it doesn't melt the room temp butter too fast.

With a heatproof spatula or wooden spoon, stir in remaining butter, stir til completely melted.

Add both sugars, salt and vanilla to bowl with butter and whisk until fully incorporated. Add egg and yolk. Whisk til smooth with no sugar lumps remaining, about 30 seconds.

Let stand for 3 min, whisk for 30 seconds. Repeat 2 times or til mixture is smooth and thick.

With a spatula, stir in flour mixture until just combined, abt 1 min. Stir in chocolate chips (and nuts if desired).

Rest dough in fridge for 30 mins to an hour.

When dough is firmed up a little bit but not solid, scoop using a 2 oz ice cream scoop and place onto a sheet pan. Put sheet pan into fridge or freezer for a bit until balls are well formed and you can pop them all into a ziploc bag and put in the freezer.to bake later.

When ready to bake:
Preheat oven to 350 degrees and place rack in the middle. (If you have a convection oven, back at 325 on Convect - I THINK THEY LIKE THIS BETTER)

Line baking sheet with parchment paper or a Silpat sheet or spray with non stick.

Drop dough onto sheets in desired size. I like to use a 2 oz cookie scoop.

Bake cookies 1 tray at a time til cookies are golden brown and still puffy, edges have begun to