

Recipe from I Will Not Eat Oysters

FAMOUS TAHINI CHOCOLATE CHIP COOKIES WITH MALDON SEA SALT

MAKES 12 COOKIES

THE THINGS

8 tbsp (113 g) room temperature unsalted butter
½ cup (120 ml) sesame paste (tahini)
1 cup (225 g) sugar
1 large egg
1 egg yolk
1 tsp vanilla extract
1 cup plus 2 tbsp (150 g) all-purpose flour
½ tsp baking soda
½ tsp baking powder
1 tsp kosher salt
1 ¾ cup (230 g) Valrhona baking chocolate (Manjari 64% baking "discs" or Guanaja 70% baking "discs")

Maldon Sea Salt

THE WAY

In the bowl of an electric mixer fitted with paddle attachment, cream the butter, sesame paste and sugar together on medium speed until light in color and fluffy, about 5 minutes.

Add the egg, egg yolk and vanilla extract and continue mixing on medium speed for another 5 minutes.

Sift the flour, baking soda, baking powder and salt into a large bowl and combine. Add the flour mixture to the butter mixture and mix on low until just combined.

Add the chocolate discs and mix them in by hand with a rubber spatula.

Line a baking sheet with parchment paper. Using a 2-ounce (60ml) capacity ice cream disher (scoop with release), scoop out 12 dough balls and place them on the baking sheet. Wrap the baking sheet with plastic wrap and place it in the freezer for no less than 12 hours. This will allow the glutes in the flour to relax and will give you a tender soft cookie. Do not skip this step.

At this point you can bake 1 or bake all 12. Keep the cookie dough balls in a zip-top bag in the freezer for up to 6 months.

Pre-heat the oven to 325°F (160°C) and line a baking sheet with parchment or silicone mat. Space the cookie dough balls at least 3 inches apart to allow for them to spread. Bake for 13-16 minutes until just golden brown around the edges. They will still look fairly unbaked in the middle, which is perfect. Each oven is different and baking time and temperatures will vary depending on your oven. Sprinkle each cookie with Maldon Sea Salt when they come out of the oven.

Recipe from I Will Not Eat Oysters. This recipe cannot be published without the consent of Danielle Oron.