

Recipe from I Will Not Eat Oysters

# SUPER DARK CHOCOLATE COOKIES WITH ORELYS CHOCOLATE

MAKES 20 COOKIES

## THE THINGS

226 g (2 sticks) room temperature unsalted butter  
100 g (1/3 cup) sesame paste (tahini)  
300 g (1 1/3 cup) sugar  
2 large eggs  
1 tsp vanilla extract  
220 g (1 2/3 cup) all-purpose flour  
125 g (1 cup) 100% unsweetened cocoa powder  
½ tsp baking soda  
½ tsp baking powder  
1 tsp kosher salt  
250 g (2 cups) Valrhona BLOND ORELYS baking chocolate féves  
  
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 eggs and vanilla extract and continue mixing on medium speed for another 5 minutes.

Sift the flour, cocoa powder, 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 18-20 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 glutens 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.

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