

MT. FUJI COOKIE

INGREDIENTS

VANILLA:

100g Butter
60g Powdered sugar
120g Cake flour
20g Almond powder
30g Cornstarch
10g Honey
Vanilla extract
100g **DLA Coklat White
Chocolate Compound**

MATCHA:

100g Butter
60g Powdered sugar
120g Cake flour
20g Almond powder
20g Cornstarch
15g Matcha powder
10g Honey
100g **DLA Coklat White
Chocolate Compound**
15g Matcha powder

METHOD

VANILLA COOKIES:

1. In a food processor, mix chilled butter, cake flour, powdered sugar, almond

powder, and cornstarch until well incorporated.

2. Add honey and a few drops of vanilla oil, then continue mixing until the dough is well combined.

3. Place the dough on a sheet of plastic wrap and shape it into a form resembling Mount Fuji. Wrap it tightly with plastic wrap and refrigerate overnight.

4. Preheat the oven to 160°C.

5. Cut the chilled dough into slices about 1cm thick. Use a toothpick to create a mountain pattern on the surface of each cookie.

6. Bake the cookies for about 18-20 minutes.

7. Melt the DLA Coklat White Chocolate Compound in a microwave or double boiler until fully melted. Dip the top part of each vanilla cookie into the melted chocolate for decoration.

MATCHA COOKIES:

1. In a food processor, mix chilled butter, cake flour, powdered sugar, almond powder, cornstarch, and matcha powder until well incorporated.

2. Add honey and continue mixing until the dough is well combined.

3. Place the dough on a sheet of plastic wrap and shape it into a form resembling Mount Fuji. Wrap it tightly with plastic wrap and refrigerate overnight.

4. Melt the DLA Coklat White Chocolate Compound in a microwave or double boiler until fully melted. Add sifted matcha powder to the melted chocolate and mix well.

5. Dip the top part of each matcha cookie into the melted matcha chocolate for decoration.

FEATURED PRODUCT



Isabella 37%
Milk Chocolate
Couverture