

Korova Cookies (Sablés Korova)

Author: From the weblog Alpineberry

Source: From "Paris Sweets" by Dorie Greenspan



1 1/4 cups all-purpose flour (175g)
1/3 cup dutch-process cocoa powder (30g)
1/2 teaspoon baking soda
11 tablespoons unsalted butter (5.5oz/150g/ 1stick plus 3 tbsp) softened at room temp
2/3 cup packed light brown sugar (120g)
1/4 cup granulated sugar (50g)
1/2 teaspoon fleur de sel, or 1/4 tsp fine sea salt
1 teaspoon vanilla extract
5 ounces bittersweet chocolate (150g) chopped into tiny bits

Categories: Cookies

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

Per Serving (excluding unknown items): 109 Calories; 7g Fat (54.3% calories from fat); 1g Protein; 12g Carbohydrate; 1g Dietary Fiber; 11mg Cholesterol; 60mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.

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**Carolyn T's
Main Cookbook**

Servings: 30

Notes: Make sure your chocolate is finely chopped. Otherwise it'll be difficult to cut your cookies into neat slices. But if your chocolate bits "tear" your dough while you're slicing, just smush it back together on the cookie sheet. No one will know when they're baked. Don't worry if your cookie logs end up less than round. After slicing, you can "reshape" it into a circle on the cookie sheet. The chill in the refrigerator is not something I would skip. It'll help keep your cookies tender by allowing the gluten to relax a bit. The chill will also help the cookies keep their shape while baking. The dough keeps well in the refrigerator or freezer. (The dough can be refrigerated for up to 3 days or frozen for up to 2 months. If you've frozen the dough, you don't need to defrost it before baking. You can just slice the logs into cookies and bake the cookies 1 minute longer.)

Description: An addictive chocolate cookie.

1. Make the dough: Sift the flour, cocoa and baking soda. Set aside dry ingredients. In the bowl of a stand mixer, beat the butter on medium speed until soft and creamy. Add both sugars, salt and vanilla and mix for 1 minute. You don't want to beat too much air into this batter. On low speed, add in the dry ingredients and mix just until the dry ingredients are incorporated. (Drape a kitchen towel over the stand mixer to protect yourself and your kitchen from the "dust"). Beat the dough as little as possible (it's okay if it's a bit crumbly). Add the chocolate bits and mix just to incorporate. (I like to mix in the chocolate by hand to avoid over working the dough.) Turn the dough out onto a work surface, gather it into one mass and divide it in half. Working with one half at a time, shape the dough into logs that are 1.5 inches in diameter. Wrap the logs in plastic wrap and refrigerate them for at least 1 hour and up to 3 days.

2. Baking: Preheat the oven to 325F. Line your sheet pan with parchment paper or silicone mats. Remove the chilled logs of dough from refrigerator. Using a sharp thin knife, slice the logs into rounds that are about 1/2 inch thick. Place slices on your prepared sheet pan, about 1 inch apart. Bake for 12 minutes. The cookies won't look done, nor will they be firm, but that's just the way they should be. Transfer the baking sheet to a cooling rack. Cool completely, then remove.