

MASHPI CHOCOLATE CANTUCCI

ACTIVE TIME 20 MINUTES

TOTAL TIME 1 HOUR

MAKES 16 CANTUCCI



INGREDIENTS

- 4 ea Eggs, Whole
- 350 grams of Sugar
- 125 grams of Cocoa Pulp
- 115 grams of Olive Oil
- 450 grams of Flour
- 6 grams of Baking soda
- 125 grams of Cocoa Powder
- 100 grams of Cocoa Nibs
- 150 grams of Chocolate 65-80%, chopped
- 100 grams of Dried Salak, chopped
- 5 grams of salt
- 2 ea Orange, zested



METHOD

In a large bowl or stand mixer combine sugar, cocoa pulp and olive oil. Mix well.

Add 1 egg at a time beat well after each addition, scraping down the sides of the bowl as necessary. Mix on medium speed or beat with a whisk, until mixture becomes lighter in color and fluffy, about 3-5 minutes. Add orange zest and stir.

In a separate bowl combine flour, baking soda, cocoa powder, and salt. Mix well.

Add dry ingredients into egg, sugar & oil mixture. Mix until still slightly shaggy and not all the flour is incorporated. Add cocoa nibs and chopped chocolate. Mix until dough forms and everything is fully incorporated.

Form the dough into 2 logs approximately 4 inches by 8 inch logs. Cover and refrigerate for at least 45 minutes. (Dough can be frozen and saved for later baking at this point)

Preheat the oven to 325°F. Place dough logs onto lined sheet trays (it's best if each log has its own baking tray as they will expand a lot during the bake)

Bake logs for 25-35 minutes, rotating half way through. Use a cake tester or sharp knife to test if the logs are baked all the way through. If the knife or cake tester comes out of the dough clean and hot they are ready.

Allow to cool for 15 minutes.

Using a sharp knife, slice cantucci logs on a diagonal about 1/2 of an inch thick. Place back on lined sheet trays cut side up.

Bake at 325°F for another 12-18 minutes, rotating half way through. The cookies should be crisp but not rock hard when removed from the oven, they will crispify further as they cool.

Enjoy with your morning tea and coffee!