

Pistachio Raspberry Cookies with pistachio filling





Ingredients

Cookie Dough Ingredients

- 114 g cold unsalted butter
- 1 egg
- 50 g granulated sugar
- 60 g brown sugar
- 162 g all-purpose flour
- 23 g cornstarch
- 2 g baking soda
- 2 g salt
- 200 g chocolate chips

- Frozen raspberries, halved
- Coarsely chopped pistachios

For Pistachio Cream Filling:

- 100 g cream cheese
(Philadelphia style)
- 60 g real white chocolate
- 40 g 100% pistachio paste
- 15 g powdered sugar
- 1 g salt

Pistachio Raspberry Cookies

 8 cookies

 Preparation time: 20 minutes
Cooking time: 13 minutes

REALIZATION

1. Add the cold butter to a bowl and combine with both sugars.
2. Mix by hand or with a mixer until combined (do not overwhip).
3. Add the egg and mix until incorporated.
4. Add all the dry ingredients: flour, cornstarch, baking soda, and salt.
5. Mix with a spatula until the dough starts to come together.
6. Then knead briefly by hand until smooth and homogeneous.
7. Add the chocolate chips at the end.
8. Mix well to distribute evenly.
9. With slightly wet hands, form large balls (about 110 g each).
10. Chill in the refrigerator for 15 minutes or for the whole night.
11. Melt the white chocolate to 45°C.
12. Soften the cream cheese (do NOT whip).
13. Incorporate the melted chocolate into the pistachio paste.
14. Add to cream cheese and salt and mix it well.
15. Pipe into silicone half-sphere molds and freeze until solid.
16. Take a chilled cookie dough ball and flatten slightly.
17. Insert a frozen pistachio cream sphere in the center.
18. Close the dough carefully, sealing the filling completely.
19. Add a few pieces of frozen raspberry on top.
20. Dip the top of the cookie into chopped pistachios.
21. Place on a baking tray with space between each cookie.
22. Bake at 170–175°C for 11–13 minutes.
23. The edges should be golden while the center remains slightly soft.
24. Remove from the oven and allow to cool slightly before serving.
25. Enjoy!