



PUMPKIN SEED COOKIES WITH CHOCOLATE AND BRITTLE

60 pcs

INGREDIENTS:

for cookies:

- 100 g pumpkin seeds
- 230 g spelt flour
- 0,5 tsp ground cinnamon
- 50 g powdered sugar
- pinch of salt
- 1/2 tsp baking powder
- 1 egg yolk
- 80 g butter, cut in small cubes
- zest of 1 lemon
- 3 tbsp maple syrup

for garnish:

- 50 g dark chocolate
- 1 tsp coconut oil
- 2 tbsp caster sugar
- 2 tbsp pumpkin seeds

METHOD:

1. Place the pumpkin seeds in a blender and blend them finely.
2. Sift the spelt flour, baking powder, salt, powdered sugar and cinnamon into a large bowl. Add the blended seeds and mix with a whisk.
3. Add the lemon zest, maple syrup, egg yolk and butter chunks to the flour mixture and work into a dough. Start with a knife or spoon and when the dough resembles a crumb, work it with your hands.
4. Wrap the dough in cling film or a bag and place in the fridge for at least 30 minutes, but ideally overnight.
5. Roll out the chilled dough into a sheet about 3 mm thick, cut out rounds or other shapes and place on a baking sheet with baking paper. I use a 4 cm diameter cookie cutter.
6. Bake in an oven preheated to 170°C for approximately 8-10 minutes until slightly golden brown.
7. After baking, let the cookies cool completely and make **the pumpkin brittle**.

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8. Lightly toast the pumpkin seeds in a pan until they begin to smell intensely. Then add the sugar.
9. Let the sugar melt, stirring occasionally, to make caramel.
10. Transfer the pumpkin seeds caramel mixture to a baking tray lined with a piece of baking paper and leave to cool.
11. Once completely cooled, cut the brittle into small pieces or roughly grind in a food processor.
12. Melt the chocolate and coconut oil in a water bath and decorate the cookies.
13. Immediately sprinkle the cookies with a few pieces of brittle and leave to set.