

SKILLET GINGERBREAD COOKIE WITH HAZELNUT CHOCOLATE MOUSSE

Rainy autumn weather makes me feel the need to eat something good and fragrant. Therefore, I prepared a recipe that combines two of my favorite things – cookies and gingerbread. Baking a cookie in a skillet is not my idea, but I find it brilliant. After baking, the cookie remains beautifully soft, and you can eat it with a spoon when it is still warm and fresh out of the oven.

This autumnal version of the cookie smells like gingerbread, with crunchy bits of chocolate and hazelnuts. It is great both warm and cold. I usually serve a cookie in a skillet with vanilla ice cream, but I thought it would need something different this time. And that's why I prepared a hazelnut chocolate mousse. So, take a cup of coffee or tea and just enjoy looking out the window at the falling rain.

INGREDIENTS

(2 skillets with diameter 12 – 15 cm)

SKILLET COOKIE

200 g butter at room temperature
250 g cane sugar
1 egg
1 egg yolk
1 teaspoon of vanilla paste
300 g all-purpose flour
1 tablespoon baking powder
pinch of salt
50 g chopped hazelnuts
50 g coarsely chopped chocolate
2 spoons gingerbread spices
butter and flour to grease and flour the skillet

HAZELNUT CHOCOLATE MOUSSE

2 egg whites
100 g milk chocolate (I used 55% chocolate)
2 tablespoons hazelnut paste/butter
2 tablespoons granulated sugar
125 ml cold whipping cream

INSTRUCTIONS

HAZELNUT CHOCOLATE MOUSSE

1. First, start with the preparation of the mousse.
2. Put water in a larger saucepan and place a suitable glass or stainless bowl on top of the saucepan - make sure that the bottom does not touch its surface when boiling the water. Melt the chocolate with the hazelnut butter in steam, stirring often to combine the two ingredients.
3. Set aside, let it cool down to a temperature of approx. 30-40 °C - the chocolate must remain liquid, but lukewarm - you can test it with your finger. If it doesn't burn, you can continue using it.
4. In the meantime, beat the egg whites - beat on low speed until a thick liquid foam forms, add sugar spoon by spoon, increase the speed and beat to soft peaks.
5. In another bowl, whip the cold cream until it forms soft peaks.
6. Gently fold the egg whites into the melted chocolate mixture with a spatula, divide for 2-3 parts.
7. Finally, fold gently the whipped cream into the chocolate mixture.
8. Transfer the mixture to a sealable container and in the fridge until cold for at least 4 hours.

COOKIE

1. Preheat the oven to 200 °C.
2. Grease the mold and sprinkle it with flour, or just line it with baking paper.
3. In a food processor, beat the butter and sugar to a creamy consistency, beat until fluffy and creamy.
4. Add the egg and yolk and mix until everything is combined. Then add the vanilla paste.
5. In the second bowl, mix the flour, baking powder, gingerbread spices and salt.
6. Add to the mixture and combine everything.
7. Add chopped chocolate and hazelnuts and just work it into the batter with a spatula.
8. Transfer the batter to the skillet - the quantity will be for 1 larger skillet with a diameter of approx. 20 cm or for two smaller skillets.
9. Bake for 15-20 minutes or until the edges start to brown.
10. You can serve it warm – in that case let it cool for 5-10 minutes. Or serve it cold.
11. When serving, decorate the cookie with mousse and sprinkle with chopped hazelnuts.