



INGREDIENTS

WET INGREDIENTS

1/2 cup of full fat milk

1 TBSP of ammonium Bicarbonate

3 large eggs

Pinch of salt

½ cup of granulated sugar

1 TSP of vanilla bean extract

¼ cup + 3 TBSP of sunflower oil

DRY INGREDIENTS

4 cups of AP flour

1 cup of chocolate chips



BISCOTTONI CHOCOLATE CIAMBELLA

By Caterina Romano's kitchen

DIRECTIONS

1. For best results, all your ingredients need to be at room temperature.
2. Heat the milk and add the ammonium. Mix well until it starts to froth up and set aside for 10 minutes.
3. Use a stand mixer with a paddle.
4. Add the salt to the eggs and transfer to the bowl and whip the eggs. Add the sugar and oil, continue mixing.
5. Stream in the ammonia mixture and mix until all ingredients are well combined
6. Add the chocolate chips to the flour. Mix all together.
7. With your mixer on stir, add the dry ingredients to the wet one tablespoon at a time.
8. Do a scrape do down.
9. Divide the dough into two portions. Plastic wrap each portion and refrigerate for 30 minutes.
10. Prepare a baking tray lined with parchment paper.
11. Weigh each cookie to 80 grams.
12. Roll the dough pieces into a smooth ball, the size of a tennis ball.
13. Using your hands form the ball into a donut. Transfer to your baking tray.
14. Preheat the oven to 360 DF.
15. Bake for 15-20 minutes or until golden brown.
16. Transfer the cookies to a serving dish.

ENJOY THE BISCOTTONI CHOCOLATE CIAMBELLA