

**OUR 'NUFF SAID COOKIE: CHOCOLATE CRUMBLE COOKIE
WITH DARK CARAMEL, HANDMADE MARSHMALLOW,
ROASTED PECANS AND SEA SALT**

Often called a rocky road cookie, our 'nuff said cookie is a crumbly, chewy, sweet, chocolaty, salty, gooey bit of heaven. It can be made completely from scratch, as detailed below, or by substituting store bought caramel sauce and store bought marshmallows for the home made versions.

COMPONENTS:

CHOCOLATE CRUMBLE COOKIE DOUGH
VANILLA CARAMEL (or store bought dark caramel sauce)
HANDMADE MARHSMALLOWS (or store bought marshmallows)
3 CUPS ROASTED PECAN HALVES (baked at 325 degrees for 6 min.)
DARK BITTER CHOCOLATE CHUNKS IN THE 70% COCOA RANGE (cut from a large chocolate block into 1/2" pieces or purchased in pieces or disks)
SEA SALT such as FLEUR DE SEL

CHOCOLATE CRUMBLE COOKIE DOUGH

YIELDS : 4 CUPS CRUMBLE OR ENOUGH FOR ABOUT 16 ROCKY ROAD COOKIES

3 3/4 CUPS PASTRY FLOUR

3/4 CUPS DUTCH PROCESS COCOA POWDER

1/4 PLUS 1/8 TEASPOONS FLEUR DE SEL (FRENCH SEA SALT)

2 CUPS PLUS 2 TABLESPOONS GRANULATED SUGAR

1 1/2 CUPS BUTTER, COLD AND CUBED

1/4 CUP PLUS ONE TABLESPOON COLD MILK

1 1/2 T EASPOONS VANILLA EXTRACT

IN THE BOWL OF AN ELECTRIC MIXER FITTED WITH THE PADDLE ATTACHMENT, COMBINE ALL THE DRY INGREDIENTS AND MIX ON LOW SPEED FOR ONE MINUTE.

ADD THE CUBED BUTTER AND MIX ON LOW SPEED UNTIL A DRY, CRUMBLY DOUGH FORMS WITH SOME PEA SIZED AND SOME SANDY LOOKING PIECES OF BUTTER IN THE MIX. **DO NOT MIX BEYOND THIS POINT TO FORM A UNIFORM DOUGH. KEEP IT CRUMBLY!!!!!!**

COMBINE THE MILK AND VANILLA EXTRACT IN A SEPARATE , SMALL BOWL.

WITH THE MIXER RUNNING ON LOW, DRIZZLE IN THE MILK.

PADDLE JUST UNTIL ALL INGREDIENTS ARE MOISTENED. DO NOT FORM A UNIFORM DOUGH. AGAIN, THE IDEA IS TO KEEP IT CRUMBLY!!!!

THE MIXTURE SHOULD STILL CONTAIN SOME PEA SIZED AND SOME SANDY LOOKING PIECES OF DOUGH.

MARSHMALLOW WITH GELATIN

Make at least 4 hours before assembling and baking the cookies.

YIELDS 1 JELLY ROLL PAN : ENOUGH MARSHMALLOW FOR ABOUT 3 DOZEN COOKIES

NOTE:YOU WILL NEED A CANDY THERMOMETER, A SILICONE BAKING MAT, A LARGE OFFSET SPATULA AND A HEAVY BOTTOMED SAUCE PAN FOR THIS RECIPE.

1 CUP SUGAR

1 CUP CORN SYRUP

3 1/2 SHEETS GELATIN BLOOMED IN 1 CUP OF COLD WATER

2 EGG WHITES

1 TEASPOON VANILLA EXTRACT

COMBINE THE SUGAR AND CORN SYRUP IN A HEAVY BOTTOMED SAUCE PAN. ADD ENOUGH WATER TO GET A WET SAND CONSISTENCY. USING A WET PASTRY BRUSH, BE SURE TO CLEAN THE SIDES OF THE POT THOROUGHLY SO NO STRAY SUGAR GRANULES REMAIN. FAILURE TO DO SO WILL CAUSE THE SUGAR SYRUP TO CRYSTALIZE.

COOK THE SYRUP OVER HIGH HEAT UNTIL IT REACHES 240 DEGREES ON A CANDY THERMOMETER.

MEANWHILE, BLOOM THE GELATIN IN COLD WATER. ONCE IT SOFTENS, DRAIN THE WATER COMPLETELY AND SET THE GELATIN ASIDE.

PLACE THE EGG WHITES IN THE BOWL OF AN ELECTRIC MIXER FITTED WITH THE WHISK ATTACHMENT.

WHISK THE EGG WHITES TO SOFT PEAK

note: the bubbles in the egg whites will be very tight and glossy at this point. If you notice at any moment that the egg whites look grainy or lumpy, stop and hrow them out. Do not attempt to make marshmallow with broken, overmixed egg whites. Start the process over.

MEANWHILE, ADD THE BLOOMED GELATIN TO THE HOT SYRUP IN THE POT.
SWIRL THE POT AROUND UNTIL THE GELATIN HAS COMPLETELY DISSOLVED.

WITH THE MIXER RUNNING ON HIGH, SLOWLY POUR THE SUGAR SYRUP INTO THE BOWL IN A STEADY, THIN STREAM. POUR DOWN THE SIDE OF THE BOWL AND NOT DIRECTLY INTO THE WHISK

CONTINUE WHISKING ON HIGH FOR ANOTHER MINUTE.
ADD THE VANILLA EXTRACT AND MIX ON LOW TO COOL UNTIL JUST SLIGHTLY WARMER THAN BODY TEMPERATURE.

SPREAD OVER A JELLY ROLL PAN LINED WITH A SILICONE MAT.
EVEN OUT THE MARSHMALLOW WITH AN OFFSET SPATULA.

LEAVE THE MARSHMALLOW UNCOVERED TO DRY SLIGHTLY (ABOUT 4 HOURS).
THEN SPRINKLE WITH A VERY SMALL AMOUNT OF EQUAL PARTS CORN STARCH AND POWDERED SUGAR) COVER TIGHLTLY WITH PLASTIC WRAP.

MARSHMALLOW WILL KEEP FOR ABOUT 10 DAYS IF COVERED TIGHTLTLY.

VANILLA CARAMEL

YIELDS ABOUT TWO CUPS OF CARAMEL

6 OUNCES OF SUGAR

1 1/2 OUNCES LIGHT CORN SYRUP

1 TAHITIAN VANILLA BEAN, SPLIT AND SCRAPED

4 OUNCES UNSALTED BUTTER

6 OUNCES HEAVY CREAM

Before beginning: fill a large bowl with ice and a bit of water. Place a slightly smaller metal bowl over the ice.

In a small, heavy bottomed sauce pot, combine the sugar, vanilla and syrup. Add a bit of water if necessary to get a wet sand consistency. Clean the sides of the pot thoroughly with a pastry brush and water to avoid crystallization.

Cook the sugar over high heat until it turns a rich, rusty amber color. Remove the pot from the heat and carefully add the butter and cream. Return the pot to the stove. Over medium high heat, very slowly stir the caramel with a long whisk to incorporate the butter as it melts.

Allow the caramel to darken further, returning it to that rich, rusty amber color once again.

Immediately pour the caramel out into the prepared bowl. Stir gently with a spatula as it cools.

Once the caramel has cooled completely, store in an airtight container. Caramel can be kept in the refrigerator for up to three weeks if tightly covered.

TO ASSEMBLE THE 'NUFF SAID COOKIES

Preheat the oven to 350 degrees or 325 degrees if using convection
Gather the components listed at the top of the recipe.

Line a jelly roll pan with a sheet of parchment paper.

Using a 3" round cookie cutter as your mold, shape the base of each cookie by setting the cutter on top of the parchment and pressing two tablespoons of chocolate crumble into a flat disk shape no thicker than 1/4 inch.

Slice strips of marshmallow about 2 3/4 inches long and about a half of an inch thick from the sheet of marshmallow. Fold each one into a circle (doughnut shape) and place it over the top of each disk of cookie dough.

Place about 4 or five chunks of chocolate and 5 pecan halves over the marshmallow. Gently pressing them on to the marshmallow so they adhere to it momentarily.

Drizzle the nuts and chocolate with a bit of vanilla caramel using a spoon.

Then top each cookie with 2 Tablespoons of chocolate crumble to form a loose mound. Try to keep the topping within the boundaries established by the cookie bottom.

When the cookies bake, they will melt together into a delicious, gooey mess. What will keep them from spreading into silly shapeless masses is the mound of chocolate crumble on top, so be sure to mound it so it is even and almost covers the entire cookie beneath it.

Bake the cookies for 5 minutes, then rotate the pan 180 degrees and bake for another 5 or 6 minutes or until the marshmallow is a toasty, burnished brown.

Allow the cookies to cool completely on the sheet pan, then drizzle each one with more vanilla caramel in a zig, zag pattern over the top. Sprinkle each cookie with a small pinch of sea salt. Serve at room temperature or slightly warmed in the oven.