



**CONTACT** Evelyn Klinger, OQEMA AG, Application Development Lab – Food & Nutrition,  
Otto-Hahn-Strasse 1-3, 50997 Köln-Germany. Tel: +4915144021825, [evelyn.klinger@oqema.com](mailto:evelyn.klinger@oqema.com)

## Soft Chocolate Cookies with Pistachio Filling

CATEGORY BAKERY  
NUTRI SCORE E (DARK ORANGE)

### INGREDIENTS

Phase	Ingredient	Function	Weight (%)
A	Pistachio paste	Flavor, texture improver	41.7
	Palm oil	Adds creaminess and texture	16.7
	Whey protein concentrate	Improves water binding and texture	16.7
	Powdered Sugar	Adds sweetness, improves mouthfeel	25
B	Butter	Flavor carrier, texture improver for tender cookie crumbs	19.3
	Sunflower oil	Keeps cookie soft and moist	3.9
	Brown sugar	Sweetening, provides caramel notes	15.5
	Invert sugar	Prevents sugar crystallization	5.8
	Whole egg	Emulsifier, binding agent	9.7



Flour 405	Structure provider	32.9
Sodium bicarbonate	Raising agent	0.6
Baking powder	Raising agent	0.6
Salt	Balances flavor	0.6
Starch	Stabilizes dough structure	1.0
Glycerin	Moisture retention during storage	1.0
Cocoa powder	Flavor, provides chocolate flavor and dark color	7.7
Vanillin sugar	Flavor	1.5

## METHOD

- Mix all ingredients for 3 minutes at low speed. Form lens-shaped balls (~2-3 cm diameter; ~18 g) and freeze at -18 °C for at least 3 hours.
- Mix the butter, oil, brown sugar and invert sugar until a creamy texture is achieved. Add the egg and vanillin sugar. Mix the flour, cocoa powder, baking powder, sodium bicarbonate, salt, starch and glycerin and add it to the mixture, mix until everything is incorporated. Cool the dough for 30 minutes at 5 °C. Form balls (~60 g) and put pistachio spread in the center, make sure the spread is fully covered by the cookie-dough. Bake for 11-13 minutes, T= 160 °C.

## NUTRITION FACTS (100 g)

Energy	1971kJ / 471kcal
Fat	26.0 g
of which saturates	12.2 g
Carbohydrates	44.9 g
of which sugars	24.3 g
Dietary fiber	0 g
Protein	9.7 g
Salt	0.8 g

## HIGHLIGHTS

- Juicy cookies with soft baked texture
- High protein filling
- Contains real pistachios
- No artificial colorants



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