

CHOCOLATED-COATED MATCHA COOKIES WITH MISO CARAMEL *(inspired by [Japanese Patisserie](#))*

for cookies:

100 g all-purpose flour
150 g cornstarch
1/4 teaspoon baking soda
1 teaspoons baking powder
75 g granulated sugar
113 g softened butter (1 stick)
2 egg yolks
3 g matcha powder

for caramel:

160 ml whipping cream
1 tablespoons corn syrup
1 tablespoon water
200 g granulated sugar
50 g miso paste

to coat and decorate cookies:

500 g dark chocolate, tempered
100 g white chocolate, gently melted and placed in piping bag
sprinkles of choice (I used edible golden stars)

To make the cookies, mix together the flour, cornstarch, baking soda and baking powder; set aside.

Beat the sugar with the softened butter in the bowl of a stand mixer with the whisk attachment until creamy. Add the egg yolks one at a time, then the matcha powder and beat until fully combined. Gently fold in the flour mixture to form a crumbly dough. If the dough is too dry, sprinkle a few teaspoons of cold water, a little at a time until it forms a dough that adheres when you press portions with your fingers. Wrap the dough in plastic wrap and refrigerate it for 1 hour.

Heat the oven to 350 F. Roll out the dough, using as little flour as possible on the work surface, to a thickness of around 1/4 inch (6mm). Stamp out rounds with the cookie cutter. Roll the scraps again and cut

rounds of the same size, but use a smaller cookie cutter to remove most of the central part, so that you can form a barrier for the caramel to be poured inside (as shown in the composite picture). Place the top portion over the circles that will form the base, prick the surface with a fork.

Bake in the preheated oven for around 12 minutes until set but not browned. Remove the cookies from the oven and leave to cool on a wire rack.

To make the miso caramel, place the whipping cream into a microwaveable bowl and warm gently for 30 seconds. Put the corn syrup, water and sugar in a small saucepan and heat gently, until it turns into a dark, golden brown caramel color. Remove the pan from the heat and carefully add the warm cream, stirring constantly. Once the cream is fully incorporated, stir in the miso paste. Allow the caramel to cool and then scrape into a piping bag. Add the caramel to the center of the baked, and fully cooled cookies. Refrigerate several hours up to overnight.

Temper the dark chocolate using your favorite method. Dip each cookie in the tempered chocolate, then drizzle melted white chocolate to decorate. Add sprinkles of your choice.