

SIGNATURE RECIPE 03

Pistachio Crunch

Homemade pistachio paste and toasted pistachios make a nutty, aromatic cookie with a soft centre.



YIELD

About 14 large cookies

PORTION

90 g each

CHILL

2 hours minimum, overnight preferred

BAKE

180°C / 350°F · 12 minutes

Ingredients

- 250 g unsalted butter, browned to about 200 g
- 170 g dark brown sugar
- 90 g granulated sugar
- ½ cup homemade pistachio paste
- 2 large eggs, room temperature
- 2 tsp pure vanilla extract
- 1 Tbsp whipping cream
- 320 g all-purpose flour
- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp cornstarch
- ½ tsp fine sea salt
- 120 g unsalted pistachios, toasted and roughly chopped
- 170 g white chocolate chips (optional)
- extra chopped pistachios for topping

Method

- 1 Melt the butter over medium heat, stirring frequently, until the milk solids turn golden brown and smell nutty. Transfer to a heatproof bowl with the browned bits — you should have about 200 g — and cool until lukewarm.
- 2 Mix the browned butter, both sugars, and the pistachio paste until combined. Add the eggs, vanilla, and whipping cream, then mix until smooth.
- 3 In a separate bowl, whisk the flour, baking soda, baking powder, cornstarch, and salt.
- 4 Gently fold the dry ingredients into the wet mixture just until combined, then fold in the chopped pistachios and white chocolate chips if using.
- 5 Scoop into 90 g portions and shape tall dough balls. Top with extra pistachios if desired, cover, and refrigerate at least 2 hours, preferably overnight.
- 6 Heat the oven to 180°C / 350°F. Arrange the chilled dough on a parchment-lined sheet with plenty of space between.
- 7 Bake 12 minutes, until the edges are lightly golden and the centres are soft but no longer wet.
- 8 Rest on the baking sheet 15 minutes before transferring to a wire rack.

Ruthie's tip Toast the pistachios and cool them fully before chopping — warm nuts soften the dough and dull the crunch.

Allergens: Contains wheat, egg, milk, pistachio; may contain soy and other tree nuts.