Click Here



# Jacques torres recipes chocolate chip cookie

I recently attempted to recreate the legendary Jacques Torres Chocolate Chip Cookie Recipe from the NY Times. After some trial and error, I'm convinced they're one of the best cookie recipes out there! Yes, they can be a bit finicky with their multiple ingredients and chilling process, but trust me when I say it's worth the effort. These cookies boast an impressive balance of flavors, textures, and sizes, making them truly exceptional. In fact, during my Best Online Bakery Challenge, I had the chance to taste Jacques Torres' cookies straight from a shipment, and while they were subpar due to being stale, I knew they had great potential. So, I decided to take on the challenge of perfecting the recipe myself. One of the most significant components that sets this recipe apart is its use of two distinct types of flour: bread flour and cake flour. At first, I found it puzzling to use such a combination, but after some research, I realized that each type of flour contributes uniquely to the final product's texture and consistency. All-purpose flour, which has a moderate protein content, can't replicate the same effect. During my testing phase, I experimented with substituting all-purpose flour for the bread and cake flour combo, but the results were underwhelming. The cookies still turned out decent, but they lacked the signature chewiness and richness that comes from using both types of flour. Additionally, I tried skipping the chilling process, thinking it might save me time and effort. However, this led to a noticeable difference in flavor; the chilled cookies were richer and more complex, while the unchilled ones tasted somewhat flat. In conclusion, the Jacques Torres Chocolate Chip Cookie Recipe may be a bit of an overachiever in terms of ingredients and preparation, but it's definitely worth the extra effort. If you're up for the challenge, give it a shot – your taste buds will thank you! Looking forward to seeing everyone at the meeting tomorrow and discussing our strategies. The key to achieving a crispy cookie texture is to concentrate the flavor and chill the dough, which helps relax the gluten, resulting in a better crispiness on the edges. Additionally, chilling the dough allows for a deeper color and a more visually appealing cookie. One minor modification made to the recipe was using chopped dark chocolate instead of chunks or disks, which gave it a unique look and slightly improved taste. The original recipe had unusual sugar measurements, but trying with just one cup resulted in minimal difference. The extra two tablespoons did make a noticeable impact on the spread, browning, and crispiness of the cookie's edges. Using unsalted butter was also an option, but I prefer salted; however, using both salted and unsalted butter without added flaked salt made little difference in my experience. The most crucial takeaway from this recipe is to measure flour properly with the spoon and sweep method, as well as use a food scale to measure cookie weight. Additionally, investing in bread & cake flour will result in an impressive cookie that's worth the extra effort. This adapted Jacques Torres Chocolate Chip Cookie Recipe may not be perfect but yields exceptional results. Given article text here I tried the famous Jacques Torres Chocolate Chip Cookie Recipe from the NY Times, but I have to admit that they're not the best cookies for me. Although they were a bit high maintenance and required multiple days of chill time, I found them to be incredible once baked. Initially, I was put off by the recipe's complexity, particularly the use of two types of flour, which is hard to adjust to. However, I decided to give it another shot after trying the cookies online, which were stale and disappointing. After baking the cookies multiple times, I realized that they have a perfect balance of chocolate ratio, size, and thickness that could make them a contender if made fresh. To share with you, friends, here's my experience with this recipe. You need to follow it as-is, as I couldn't find any shortcut options that would work. The combination of bread flour and cake flour provides the necessary protein content to create a dense, chewy cookie. The texture of baked goods is largely determined by the amount of gluten formed during the mixing process. Using cake flour for cakes and bread flour for breads helps achieve the desired texture, as they have lower protein content than all-purpose flour. However, I experimented with using only all-purpose flour instead of combining it with bread and cake flours. Although the cookies were still good, they lacked the chewy edges and soft center that the combination of flours provided. Additionally, omitting chilling time resulted in less flavorful cookies with a different texture. When experimenting with recipe variations, I found that using chopped dark chocolate instead of chunks or disks gave a slightly improved taste experience. Measuring out the precise amount of granulated sugar also made a noticeable difference, as it enhanced browning, spread, and crispiness. I also tried using unsalted butter with added salt in the original recipe, but didn't notice a significant difference. Overall, my takeaways from this chocolate chip cookie recipe are to measure ingredients precisely, avoid packing flour when measuring, use a food scale for accurate weights, and invest in bread and cake flours for an exceptional cookie experience. I created the famous Jacques Torres Chocolate Chip Cookie Recipe from the New York Times. Are they the best cookies? I think they might be, despite being finicky and time-consuming. The recipe yields 2 cups minus 2 tablespoons of cake flour, 1 2/3 cups of bread flour, 1 1/4 teaspoons of baking soda, and 1 1/2 teaspoons of baking powder. Butter, brown sugar, granulated sugar, eggs, vanilla extract, and flaked sea salt are used in the recipe. The dough is chilled for 24-72 hours before baking at 350°F on a parchment-lined baking sheet. Scoop out 3.5 ounces of dough per cookie and bake for 15-18 minutes, flipping halfway through. Remove from oven and sprinkle with sea salt. I had previously ordered a batch of cookies and was disappointed by their stale taste. Although they looked like they could have been good, the lack of freshness made them unsuitable for consumption. However, this setback sparked an idea in me to recreate the recipe at home. After multiple attempts, I realized that using all-purpose flour instead of bread and cake flour led to a less desirable texture. The combination of these two types of flour produces a unique balance of chewiness and crispness, which is hard to replicate with just one type of flour. I also experimented with omitting the chilling step in the recipe, but this resulted in cookies that were lacking in flavor and texture compared to those made with chilled dough. Chilling the dough allows it to relax, resulting in a crisper exterior and chewier interior, as well as a deeper color. Additionally, I made some minor adjustments to the original recipe by using chopped dark chocolate instead of larger chunks or disks, which enhanced the appearance of the cookies. The unique measurement of sugars in the original recipe, such as 1 cup plus 2 tablespoons of granulated sugar, might seem unusual at first glance. However, after testing it with just a single cup for simplicity, I found that the extra 2 tablespoons made a noticeable difference in terms of texture and flavor. Measure out two tablespoons of sugar when makin' cookie dough, trust me, it makes all the difference in gettin' that perfect spread, browning, and crunch on the edges. And yeah, I know unsalted butter is a no-no, but I swear by salted butter, so don't @ me. I tried the unsalted version with the extra flaked salt on top, and honestly, it was a wash for me. So here's the deal, this Jacques Torres Chocolate Chip Cookie Recipe? It's a total showstopper! Make sure to measure that flour right, no packin' it in there like you're makin' a sandcastle. And use your food scale to get those cookie weights just right. Don't skimp on the bread & cake flour, either - they're worth the splurge. Now, I know these cookies are a bit fussy and time-consuming, but trust me, they're 100% worth it! Here's what you'll need: * 2 cups minus 2 tablespoons cake flour * 1 2/3 cups bread flour * 1 1/4 teaspoons baking soda * 1 1/2 teaspoons baking powder * 1 1/4 cups unsalted butter (use salted if you're feelin' it) * 1 1/4 cups light brown sugar * 1 cup plus 2 tablespoons granulated sugar * 2 large eggs * 2 teaspoons pure vanilla extract * 1 ¼ pounds chopped dark or semi-sweet chocolate chunks or disks * Flaked sea salt for sprinklin' on top Mix the flours, baking soda, and baking powder in a big bowl. Then, cream together that butter, brown sugar, and granulated sugar until it's light and fluffy. Add in them eggs one at a time, followed by the vanilla extract. Now it's time to add in the flour mixture - mix until just combined, then fold in those chocolate chunks. Cover that dough and chill it for 24-72 hours (yeah, I know, it's a long time, but just go with it). When you're ready to bake, preheat your oven to 350°F, line a baking sheet with parchment paper, and let the dough sit out at room temperature for 20-30 minutes. Scoop out them cookies into mounds, spacing 'em about 3 inches apart. Bake those babies for 15-18 minutes or until the edges are golden brown. Flip that baking sheet halfway through, remove it from the oven, and sprinkle with sea salt immediately. Let 'em cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely. To create chewy yet firm cookies with gooey chocolate puddles, combine chilled dough and bake at 350° F for 13-15 minutes. Refrigerate the mixture for at least 24 hours to allow the cake flour, bread flour, baking powder, baking soda, and coarse salt to meld together. Once ready, scoop large spoonfuls onto a parchment-lined baking sheet, sprinkle with flaky sea salt, and bake. The result is an exceptional cookie that combines the best of both worlds. I was hesitant to try this recipe at first since it called for unique flour combinations. However, after giving in, I found that the Jacques Torres chocolate chip cookie recipe requires a specific ratio of bread flour and cake flour due to their protein content. Using all-purpose flour instead resulted in a good but not exceptional texture. I also experimented with skipping the chilling process, but the flavor and texture were compromised. Chilling the dough allows the gluten to relax, resulting in crispier edges and a richer flavor. One modification I made was substituting chopped dark chocolate for chunks or disks. The difference is subtle, but it adds visual appeal to the cookie. Another unconventional measurement in the recipe is 1 cup of granulated sugar plus 2 tablespoons. While using just 1 cup didn't make a significant difference, adding those extra 2 tablespoons contributes to the cookie's spread, browning, and crispiness. Finally, I used unsalted butter as usual, despite it being an unconventional choice in baking. Sue me, I guess! But honestly, I didn't notice a huge difference when using salted butter with unsalted in the original recipe and adding flaked sea salt on top. Maybe it's not that big of an issue after all. So, my takeaway from this chocolate chip cookie recipe is: definitely try them! Just make sure to measure your flour properly (don't pack it) and use a food scale to get the right weight for each cookie. And trust me, these are worth the extra effort - they're perfect for impressing your guests. **Jacques Torres Chocolate Chip Cookie Recipe** Ingredients: * 2 cups minus 2 tablespoons cake flour * 1 2/3 cups bread flour * 1 1/4 teaspoons baking soda * 1 1/2 teaspoons baking powder * 1 1/4 cups salted butter, room temperature * 1 1/4 cups light brown sugar * 1 cup plus 2 tablespoons granulated sugar * 2 large eggs * 2 teaspoons pure vanilla extract * 1 ¼ pounds chopped dark or semi-sweet chocolate chunks or disks * Flaked sea salt for sprinkling Instructions: 1. In a large bowl, sift together (or whisk) cake flour, bread flour, baking soda, and baking powder. 2. Set aside. In the bowl of your stand mixer fitted with the paddle attachment, mix butter, brown sugar, and granulated sugar together for 5 minutes until light and fluffy. 3. Add eggs one at a time until mixed, then vanilla. Continue mixing for an additional minute, scraping sides as necessary. 4. Turn mixer to low and add flour mixture until just combined. Fold in chocolate until evenly incorporated. 5. Cover and chill dough for 24-72 hours. 6. When ready to bake, preheat oven to 350°F. Line a baking sheet with parchment paper. 7. Allow chilled dough to sit out at room temperature for 20-30 minutes before baking to soften slightly. 8. Scoop out 3.5 ounces of dough for each cookie, using a large cookie scoop (about 1/4 cup). Place mounds onto your baking sheet, spacing them 3 inches apart. 9. Bake cookies for 15-18 minutes until edges are golden. Turn baking sheet 180-degrees halfway through baking. 10. Remove from the oven and immediately sprinkle with sea salt. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely. **Tips:** * Instead of chilling dough in a large bowl, you can scoop and measure your dough right away and chill it in prepared mounds on a large baking sheet until ready to bake. * Baking chilled dough produces a slightly thicker cookie than room temperature dough. Creates perfect cookies with ideal chewy-crispy texture through precise ingredient combination and technique. #### Key Ingredients: Bread flour provides structure, while baking soda helps spread and baking powder provides lift. Coarse salt enhances flavor and balances sweetness. Unsalted butter allows for controlled salt content. Brown sugar adds moisture and caramel notes, while white sugar promotes crispiness. #### Essential Add-ins: High-quality bittersweet chocolate discs or fèves create the signature chocolate puddles. Flaky sea salt adds crunch and balance to the sweet-salty flavor. #### Mixing and Baking Technique: Sift dry ingredients, beat butter and sugars until light, combine wet and dry ingredients, gently fold in chocolate, refrigerate for 24-72 hours, preheat oven to 350°Fahrenheit, bake for 18-20 minutes or less depending on size. #### Additional Tips: Use precise measurements with a digital scale. Underbake cookies slightly for optimal texture. Make them cakey by using two egg yolks instead of one whole egg. Experiment with mix-ins and freeze dough for up to 3 months for easy baking later. To store cookies, place them in an airtight container at room temperature for up to 5 days or refrigerate for up to 2 weeks, separating layers with parchment paper. For freezing, layer cookies between sheets of parchment paper and place in a freezer-safe container; freeze for up to 3 months. To reheat, bake in a preheated oven at 350°Fahrenheit for 3-4 minutes or microwave individual cookies for 10-15 seconds. To make Jacques Torres chocolate chip cookies, sift together cake flour, bread flour, baking soda, baking powder, and coarse salt. Beat butter, brown sugar, granulated sugar, eggs, and vanilla extract until light and fluffy; add dry ingredients until just combined. Fold in chocolate discs or féves. Cover with plastic wrap and refrigerate for at least 24 hours. Scoop dough into portions, place on a baking sheet, and bake at 350°Fahrenheit for 18-20 minutes.

Jacques torres chocolate chip cookies.  Cookies the name chocolate chip is the flavor.