

JACQUES TORRES CHOCOLATE CHIP COOKIES

(by Jacques Torres, adapted from The New York Times)

Heads up:

Dough must be prepared 24 to 72 hours before baking the cookies!

1 + 1/4 cup unsalted butter at room temperature
1 cup + 2 tablespoons sugar
1 + 1/4 cup brown sugar
2 eggs
1 teaspoon vanilla extract
1 + 1/4 teaspoon baking soda
1 + 1/2 teaspoon baking powder
1 + 1/2 teaspoon coarse salt
2 cups (minus 2 Tablespoons) cake flour
1 + 2/3 cup bread flour
1 pound bittersweet chocolate discs (fèves)

Cream the butter and both sugars with an electric mixer until they are light and fluffy. Add the eggs, one at a time, beating well between additions. Add the vanilla and mix well.

Sprinkle the baking soda, baking powder, and salt across the mixture, distributing them as evenly as possible, and then into the dough. Add the flours and mix gently until just combined. Carefully stir in the chocolate disks, avoid breaking them into pieces, they must stay as intact as possible. Scrape down the dough neatly down into the mixing bowl and press a plastic wrap directly onto it. Refrigerate the dough for 24 to 72 hours.

Heat the oven to 350 degrees F. Scoop the dough into balls just between the size of golf and tennis balls, adjusting any protruding chocolate discs so that they are horizontal in orientation. Bake them until they are pale golden brown, about 20 minutes. You can also make smaller balls of dough and bake them for a shorter time.