EGGLESS NUTELLA, PISTACHIO & WHITE CHOCOLATE COOKIES

Browned butter · roasted pistachios · generous white chocolate chunks

Yield	Portion size	Oven	Rest
9 large cookies	90–95 g each	175°C conventional 165°C fan	8–12 hours

The finished cookie

A thick, bakery-style cookie with a lightly crisp, golden edge and a soft, tender centre. Nutella is incorporated directly into the dough, so its hazelnut-cocoa flavour runs throughout the cookie. Roasted pistachios bring savoury nuttiness and texture; white chocolate adds creamy pockets of sweetness. This is a regular cookie, **not a stuffed cookie**.

Eggless formula: This recipe contains no eggs or egg yolks. The dough quantity from the ingredient list is approximately 846 g before optional finishing pieces, which gives about nine 90–95 g cookies. For twelve cookies, divide the finished dough into approximately 70 g portions.

Ingredients

A. Cookie dough

Ingredient	Weight	Ingredient	Weight
Unsalted butter	125 g	Plain flour	205 g
Unsweetened pistachio paste	75 g	Finely ground roasted pistachios	35 g
Light brown sugar	115 g	Cornflour	12 g
Caster sugar	35 g	Skimmed milk powder	12 g
Thick Greek yoghurt	40 g	Baking powder	2 g
Vanilla bean paste	5 g	Bicarbonate of soda	2 g
Nutella	150 g	Fine sea salt	2.5 g
White chocolate couverture, chopped	125 g	Ground cardamom	0.5 g
Roasted pistachios, roughly chopped	55 g	—	—

B. Finishing

25 g extra white chocolate chunks · 15 g roasted pistachios, roughly chopped · flaky sea salt, to taste.

Equipment

Digital scale; light-coloured saucepan; heatproof mixing bowl; balloon whisk; silicone spatula; fine-mesh sieve; small grinder for pistachios; baking trays; parchment paper; digital oven thermometer (recommended); refrigerator and wire cooling rack. No stand mixer is required.

Detailed method

1. Roast and prepare the pistachios. Spread shelled pistachios on a tray and roast at 150°C for 7–9 minutes, just until fragrant. Cool completely. Grind 35 g briefly to a fine meal; do not process until oily. Roughly chop 55 g for the dough and reserve 15 g for finishing.

2. Brown the butter. Place 125 g unsalted butter in a light-coloured saucepan over medium heat. Melt, then continue cooking while gently swirling. The butter will foam; watch the milk solids at the base. When they turn golden amber and smell nutty, remove from the heat immediately. Pour the butter and every browned milk solid into a heatproof bowl.

3. Cool the butter. Let the browned butter cool until it is no longer hot, ideally around 25–30°C. It should remain fluid or softly thickened, not hot enough to melt or destabilise the Nutella and pistachio paste.

4. Combine butter and pistachio paste. Add 75 g unsweetened pistachio paste to the cooled browned butter. Whisk until smooth and uniform. Scrape the bowl so no paste remains at the bottom.

5. Incorporate Nutella. Open the Nutella jar and weigh 150 g directly into the butter-pistachio mixture. Whisk until completely combined and glossy. Nutella is mixed into the dough; do not portion it into discs or use it as a separate filling.

6. Add sugars. Add 115 g light brown sugar and 35 g caster sugar. Whisk until evenly moistened. The mixture will be thick and slightly grainy; it does not need to become fluffy.

7. Add yoghurt and vanilla. Add 40 g thick Greek yoghurt and 5 g vanilla bean paste. Whisk until smooth. Use thick, unsweetened yoghurt; excess water can make the dough loose.

8. Combine the dry ingredients. In a separate bowl, whisk together 205 g plain flour, 35 g ground roasted pistachios, 12 g cornflour, 12 g skimmed milk powder, 2 g baking powder, 2 g bicarbonate of soda, 2.5 g fine sea salt and 0.5 g ground cardamom. Sift if the cocoa-like pistachio meal or flour contains lumps.

9. Fold the dough. Add the dry mixture to the wet mixture in two additions. Use a silicone spatula: cut down through the centre, scrape the base and fold the dough over itself. Stop as soon as no dry flour remains. Do not beat or overwork the dough.

10. Add white chocolate and pistachios. Fold in 125 g chopped white chocolate couverture and 55 g roughly chopped roasted pistachios. Distribute them evenly while keeping visible pieces intact. The dough should be thick, cohesive and slightly tacky.

11. Portion accurately. Weigh the dough into nine portions of approximately 90–95 g each. The ingredient formula yields about 846 g of dough, so nine large cookies are the accurate yield. Alternatively, make twelve smaller cookies of approximately 70 g each.

12. Roll into balls. With clean gloved or lightly cool hands, roll each portion gently between the palms into a compact round ball. Do not compress excessively. Shape each into a slightly tall mound rather than a flat puck; this helps retain a thick bakery-style profile.

13. Finish the raw portions. Press a few of the reserved white chocolate chunks and chopped pistachios onto the top and sides of each mound. Keep the portions evenly sized so they bake at a similar rate.

14. Chill. Arrange the portions on a parchment-lined tray with space between them. Cover and refrigerate for 8–12 hours. This resting period hydrates the flour, firms the fat and helps control spreading. Do not leave the dough uncovered, as it can dry out.

15. Preheat and prepare. Heat a conventional oven to 175°C, or 165°C for a fan oven. Line a cool, light-coloured baking tray with parchment. Bake one tray at a time for even heat circulation.

16. Bake. Arrange chilled portions with generous spacing. Bake for approximately 12–15 minutes for 90–95 g portions; smaller 70 g portions may need less time. Look for set edges, a lightly golden base and centres that remain soft. The cookies will continue to set on the hot tray.

17. Finish and cool. Immediately after baking, press a few additional white chocolate pieces or pistachios onto the surface if needed. Sprinkle lightly with flaky sea salt. Rest on the tray for 15 minutes before transferring to a wire rack.

18. Serve. Serve once the cookies have rested enough to hold their shape. For the best texture contrast, serve slightly warm: the edges will be delicate and crisp, while the centre remains soft and rich.

Critical process controls

Stage	Target	Reason
Butter browning	Golden-amber solids; nutty aroma	Develops toasted flavour without burning milk solids
Butter cooling	Approximately 25–30°C	Avoids overheating the Nutella and pistachio paste
Dough mixing	Fold only until flour disappears	Prevents a tough, overworked cookie
Portioning	90–95 g for large cookies; 70 g for smaller ones	Consistent portions bake evenly
Chilling	8–12 hours, covered	Firms dough and helps control spread
Bake endpoint	Set edges, soft centres	Carry-over heat finishes the centre on the tray

Troubleshooting

Cookies spread too much: The dough may have been warm, the portions insufficiently chilled, or the oven too cool. Chill the shaped portions overnight and verify the oven temperature.

Cookies are too dense: Avoid compacting the dough balls or overmixing after adding flour. Fold only until combined.

Cookies are dry or cakey: They may have been overbaked or contain excess flour. Weigh ingredients and remove them when the edges are set but centres are still soft.

Pistachio flavour is weak: Use unsweetened 100% pistachio paste and freshly roasted nuts. Sweetened pistachio spreads can dilute the roasted flavour.

White chocolate browns too much: Use good-quality couverture, keep some pieces partly embedded in the dough and avoid baking at an excessive temperature.

Dough is too soft to roll: Cover and refrigerate for 20–30 minutes before portioning. Do not add extra flour immediately; chilling often firms the fat sufficiently.

Storage, freezing and allergens

Unbaked dough: Keep covered in the refrigerator for up to 24 hours. For longer storage, freeze shaped portions on a tray until solid, then transfer to an airtight container for up to 6 weeks. Bake from frozen, adding a few minutes as needed and checking the edges and centres.
Baked cookies: Store fully cooled cookies in an airtight container at room temperature for up to 3 days. Rewarm briefly in a low oven to soften the white chocolate.
Allergens: Contains wheat/gluten, milk, hazelnuts and pistachios. Check the Nutella, couverture and pistachio paste labels for their full ingredient and cross-contact declarations.

The Curly Chef quality standard

A finished cookie should be thick, with a lightly crisp edge and a tender, soft centre. Its flavour should move from toasted butter and roasted pistachio to hazelnut-cocoa richness, finishing with creamy white chocolate. The surface should show natural cracks, visible pistachio pieces and generous white chocolate chunks. The cookie should taste balanced rather than excessively sweet.

THE CURLY CHEF · Crafted with patience, precision and a little indulgence.