Tuile Cookies
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Ingredients

- 2 egg whites
- 120 mL sugar
- 60 mL unsalted butter, at room temperature
- 1/2 vanilla bean, split lengthwise
- 120 mL all-purpose flour, sifted

Directions

1. Whip the egg whites in a large bowl until frothy, and then gradually add 60 mL of the sugar and continue mixing until the sugar is dissolved and the egg whites form soft peaks. Combine the butter and the remaining 60 mL of the sugar in the bowl of a stand mixer fitted with a paddle attachment, and beat at medium speed until well blended. Run the back of a knife blade down the length of the vanilla bean halves to scrape out the tiny vanilla seeds, and add them to the creamed butter. Fold in the egg whites followed by the flour, folding just until evenly blended. Refrigerate the tuile batter for at least 1 hour before baking.

2. Preheat the oven to 180°C. Line a heavy baking sheet with a silicone baking mat or parchment paper.

3. Use an off-set or other flat spatula to spread the tuile batter in the desired shape on the prepared baking sheet. Bake until the edges are just beginning to turn brown and the centers are firm, 5–7 minutes. Use a metal spatula to immediately lift the cookies from the tray, and lay them over a rolling pin to cool (or transfer to a wire rack to cool flat). When the cookies have cooled enough to set, transfer them to a wire rack to cool completely. Repeat with the remaining batter. Store in an airtight container until ready to serve. Tuile cookies are at their best baked just a few hours before serving, though the batter can be made a day in advance.