



## Cookie Cup Shooters with Strawberry, Oreo Cheesecake and Matcha Fillings

### Overview

Servings: 8 - 10

Difficulty: Medium

Preparation Time: 30 - 40 Minutes

Cooking Time: 20 - 40 Minutes

## Ingredients

### Cookie Cup Base

100g Butter  
100g Dark Brown Sugar  
75g Eggs  
280g Plain Flour  
5g Baking Soda  
4g Salt  
210g Milk Chocolate Chips

### Matcha Filling

180ml Whipping Cream  
4g Green Tea Powder – Pastry/  
Baking Grade  
20g Butter

### Cookie Cup Lining

230g Milk Chocolate Chips  
130g White Chocolate Chips  
20g Butter

### Oreo Cheesecake Filling

100g Oreo Cookies – Fillings removed  
50g Cream Cheese  
200ml Whipping Cream

### Strawberry Filling

180g Fresh Strawberries  
1 Tablespoon Lemon Juice  
30g Brown Sugar

# Method

## Cookie Cup Base

### Step 1

Cream the butter till it turns into a light and fluffy texture. Next, add dark brown sugar, eggs, sieved plain flour, baking soda and salt. Keep mixing the ingredients till it turns into a smooth texture. Mix milk chocolate chips to the cookie dough mixture.



### Step 2

Clingwrap and chill the cookie dough. Cut and roll the dough into small balls of approximately 60g each.



### Step 3

Line the cookie dough to a cylindrical mould. Remember to create a base as well. Place a cork wrapped in foil in the mould, and put them on a baking tray.



#### Step 4

Set the oven to the '4D Hot Air' mode at 170° and bake the cookie dough for 20 minutes.



#### Step 5

Remove the corks, unmould the cookie cups and refrigerate them.



### Cookie Cup Lining

#### Step 6

Place a metal bowl over a pot of boiling water and melt the milk chocolate chips over bain marie. Over another bain marie, melt and stir white chocolate chips and butter over bain marie.



### Step 7

Line the inner portion of the cookie cups with melted chocolate and refrigerate the lined cookie cups till the chocolate hardens.



## Oreo Cheesecake Filling

### Step 8

Remove the cream fillings from the oreo cookies. Next, blend the oreo cookies with a hand blender.



### Step 9

Mix 50g of cream cheese with the cookie crumbs. Pour whipping cream into a pot, add in the oreo and cheese mixture, then warm up the ingredients.

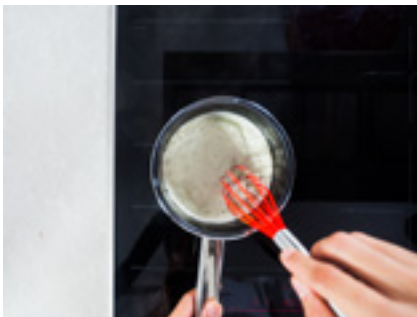




## Matcha Filling

### Step 10

Pour whipping cream into a pot, and add Green Tea powder to it. Whisk the mixture over slight heat till the match powder is fully dissolved.



## Strawberry Filling

### Step 11

Cook fresh strawberries in a pot. Next, add lemon juice and brown sugar. Cook till the strawberries are soft and tender. Then blend the strawberries using a hand blender.



### Step 12

Pour the fillings into the cookie cup.

