

Pistachio Persuaders

Ingredients for about 40 cookies:

- 12 Tbs. (1½ sticks) (6 oz./190 g) unsalted butter, at room temperature
- 3 Tbs. superfine sugar
- ⅓ cup firmly packed light brown sugar
- 1 Tbs. almond paste
- 1¼ cups all-purpose flour, plus more for dusting
- 4 tsp. baking powder
- ¾ cup pistachios, coarsely chopped
- ¼ cup finely ground almonds
- 3 Tbs. milk
- Finely grated zest of 1 lemon
- 20 ounces white chocolate
- ¼ cup pistachios, finely chopped



Directions:

In the bowl of an electric mixer fitted with the paddle attachment, beat together the butter, superfine sugar, brown sugar and almond paste on medium speed until smooth and creamy stopping halfway through to scrape down sides (several minutes).

In a small bowl, sift together the flour and baking powder and add the flour mixture to the butter mixture and beat on low until incorporated, about 1 minute.

Next, add the pistachios, ground almonds, milk and lemon zest and beat for another minute to insure that all ingredients are well mixed with no lumps.

Transfer the dough to a lightly floured work surface and with your hands gather it and divide it equally. Roll each part into a log that is approximately 1½ to 2 inches in diameter. Wrap each of the logs separately in plastic wrap and freeze until firm for at least an hour.

Preheat an oven to 325. Remove the dough from the freezer and unwrap it. Using a sharp knife, cut the dough crosswise into ½" thick slices. If you like your cookies in perfect rounds, you use a 1½ inch ring mold to shape the slices in perfect rounds by lightly pressing dough in mold to flatten, then transfer to a baking sheet spacing the cookies about 2 inches apart.

Bake until the cookies are just beginning to brown on the edges, 10-12 minutes and immediately transfer the cookies to a wire rack and allow to cool completely.

Place white chocolate in a microwaveable bowl, and cook for 1 minute on power level 3. Remove chocolate and stir. Repeat in 30 second intervals, stirring after each time, until chocolate is completely melted. This will prevent chocolate from seizing.

Using an offset spatula, coat the top of cookie with white chocolate and dip the bottom to coat, using the spatula to coat the sides. Sprinkle cookies with remaining ¼ cup of pistachios and place cookies back on rack and allow chocolate to set (you can place in fridge to speed this process along).