



Food Museum Recipes

Sourdough Chocolate Chip Cookies



These sourdough chocolate chip cookies are a perfect way to use up leftover starter – crisp at the edges, soft in the centre, and full of rich, buttery flavour. The sourdough adds a subtle tang that makes them irresistibly moreish. This recipe was developed by fifth-generation master baker and Real Bread Campaign Ambassador Giovanni Di Sarno, who has hosted multiple sourdough baking workshops at the museum.

Ingredients:

- 250g strong bread flour
- 5g salt
- 1 tsp baking powder
- 1 egg
- 100g sourdough starter discard
- 80g unsalted butter (cold, cubed)
- 50g granulated sugar
- 30g chocolate chips (semi-sweet or milk chocolate)

Method:

1. In a large mixing bowl, combine the cold, cubed butter and granulated sugar. Stir gently with a spatula or on low speed until the mixture resembles a crumble.
2. Add the chocolate chips and continue to mix until evenly distributed through the buttery base.
3. In a separate bowl, mix together the flour, baking powder and salt. Add these dry ingredients to the butter mixture and stir again on low speed until the dough becomes crumbly.
4. Pour in the egg and the sourdough starter discard. Continue mixing on low speed until the dough begins to come together and pull away from the sides of the bowl. Use a spatula to scrape down the sides, making sure everything is well incorporated.



5. Shape the dough into a rough ball, wrap it tightly in cling film, and refrigerate for at least 2 hours (24 hours gives the best flavour and texture).
6. When ready to bake, preheat your oven to 180°C (350°F) and line a baking tray with parchment paper.
7. Divide the chilled dough into 6–8 large balls and place them evenly spaced on the tray.
8. Bake for 15–20 minutes, until the cookies are golden brown around the edges but still soft in the centre.
9. Remove from the oven and allow them to cool on the tray for 10–15 minutes – they'll firm up slightly as they rest.

To serve:

Enjoy the cookies slightly warm so the chocolate is still a little bit melted. Perfect with a glass of cold milk, a cup of coffee, or tucked into a lunchbox for a little mid-day treat.

