

3D Turkey Cookies

By Chef Jörg Amsler

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A Tutorial by Chef Jörg Amsler

These are the cookies I make for Thanksgiving because I cook at my house.

They were also very popular at my bakery. I set the table using one on each plate as a name tag.

I use a basic 1-2-3 dough for this recipe and all the 3-D cookies I make for the holidays throughout the year.



TOOLS

- Cookie cutters: small, medium & large heart, serrated round
- Parchment paper
- Rolling pin
- Knife
- White and dark chocolate
- Chocolate fondant or modeling chocolate



1-2-3 DOUGH

1 lb. sugar • 2 lb. butter
3 lb. flour • 3 eggs

These cookies use a chocolate version of this recipe.

Replace 2 Tbsp. of the flour with 2 Tbsp. cocoa powder.

1. Roll out cookie dough.
2. Cut out small, medium and large hearts and round shapes from the dough.
3. Using the knife, cut the bottom of the large heart off so it will stand up.



1. Cream the butter and sugar.
2. Add eggs and beat until creamy.
3. Add dry ingredients.
4. Wrap in plastic wrap and chill in fridge. The dough must be cold to work with it.



8. Melt white and dark chocolate.

9. Pipe feathers on large heart with dark chocolate.

10. Using the white chocolate, pipe a c-shape on each chocolate feather, as shown below.



11. On the round cookie, which will become the turkey's torso, pipe feathers in white.

12. Take the little heart, which will become the head, and pipe the two eyes and beak.



Tips:

When you melt the chocolate, don't make the chocolate too hot. Heat it only until it melts so it seizes up quickly and you don't wait long for cookie to set.

Make two different turkeys: one big, one small, putting the two together they look cute. Don't always make eyes looking straight forward. They can look in different directions to make them more interesting.



13. Pipe three claws on the medium heart shaped cookie for the feet.



4. Bake on parchment paper for 12 – 15 minutes at 350 degrees F.
5. Allow cookies to cool and arrange them so you have all the cookies needed for each turkey together: 1 large heart, 1 medium heart, 1 small heart, 1 round.



6. Roll out either modeling chocolate or chocolate fondant.

7. Use the same cutters to cut out fondant or modeling chocolate to apply to the cookies they fit.





14. Use chocolate to glue pieces of body together: the large heart goes on the bottom, then the round, then the small heart on top. Pipe chocolate in the center of the medium heart and stand the large heart on top. You can lean it up against a glass until it hardens.

Tip:

You can make a little plaque to put in front of the feet or before piping the beak, lay the paper with the guest's name on it in place and pipe the chocolate beak over it to make it look like he's holding it in his mouth.



Jörg Amsler is a renowned pastry chef and former owner of Truly Jörg's Patisserie who has made numerous appearances on Food Network Challenge. Jörg has worked in every type of culinary environment nationally and abroad from restaurants, cruise ships, hotels, resorts, supermarkets, retail, airline and catering. Currently he travels internationally teaching cake artistry and offering consultation to new businesses.