WASTE LESS, TASTE MORE 035

Give Broken Cookies a Purpose



TURN THE PIECES INTO A DESSERT COMPONENT.

Cookies left from serving coffee, including broken pieces, can become crumbs for another dessert. Their flavor can guide the crust, topping, or layers you make next.

1 Match the cookie to the dessert

Consider its sweetness and seasoning. Ginger cookies might suit pear; chocolate cookies might suit a vanilla filling.

Why: The crumbs should contribute a flavor that belongs.

2 Choose the right texture

Crush finely for a recipe that calls for a crumb crust, or leave coarser pieces for a topping.

Why: Different preparations need different crumb sizes.

3 Use a recipe for structure

Follow a suitable recipe when combining crumbs with butter or other ingredients for a base.

Why: Cookies vary in fat and sugar, so the right proportions matter.

KITCHEN NOTES

Make a dessert glass

Layer cookie crumbs with yogurt and suitable fruit.

Finish near serving

Add a crisp crumb topping close to serving when you want it to retain its texture.

Taste before sweetening

The cookies may already provide all the sweetness your preparation needs.

THE PLATING MINDSET

A broken piece can still provide flavor, texture, and a beautiful finishing detail.