Mailänderli (butter biscuits)

Recipe by V-ZUG Ltd.



Preparation	1 Hrs
Resting time	2 Hrs 30 Mins
Cooking time	6 Mins
Appliance	Combair HSE from 2015

Preparation

250 g butter

250 g sugar

2 eggs

1 pinch of salt

1 lemon

500 g plain flour

Wash and zest the lemon. Beat the butter until it forms peaks. Add the sugar and beat until the mixture is light and fluffy. Gradually add the eggs and mix until incorporated. Add the lemon zest and salt. Gently fold in the flour until combined. Wrap the dough in cling film and chill in the refrigerator for 2 hours.

2 egg yolks, for glazing

Roll out the dough about 8–10 mm thick and run over it with an embossed rolling pin to create grooves. Cut out the biscuits, brush with egg yolk and chill in the refrigerator for 30 minutes.

(Pre-)heat cooking space to 200 °C with Top/bottom heat

Put the baking trays one after the other into the preheated cooking space. Bake.

Put the food in

Top/bottom heat 200 °C for 6 Mins

Accessories

2 baking trays

Additional information

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