Mailänderli (butter biscuits)

食谱作者 V-ZUG 瑞族



制备过程	1 小时
等待时间	2 小时 30 分钟
烘烤的时间：烘烤时间取决于机器	6 分钟
电器	Combair SE 自 2015 年

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.

将发酵桶预加热 顶部加热/底部加热 到 **200 °C**

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

放入食物

在 顶部加热/底部加热 期间为 **200 6** 分钟°C

配件

2 baking trays

附加信息

创建时间	11.12.2019