Brunsli (chocolate almond spice cookies)

מתכון מאת V-ZUG Ltd.



Preparation	45 Mins
Resting time	3 Hrs
Cooking time	5 Mins
התקן	Combair SEP from 2015

Preparation

500 g sugar

500 g almonds, finely ground

2 knife tip of cinnamon, ground

4 tbsp plain flour

4 egg whites

200 g chocolate, dark

Beat the egg whites until stiff. Mix the sugar, ground almonds, cinnamon and flour together. Incorporate the egg whites. Melt the chocolate and incorporate it into the dough.

sugar, for rolling out

Roll out the dough about 1.5 cm thick on the granulated sugar and use an embossed rolling pin to create grooves. Cut out the Brunsli and arrange on two lined baking trays.

Leave the Brunsli to dry for 3 hours.

(Pre-)heat cooking space to 230 °C with Hot air

Put the baking trays into the preheated cooking space. Bake.

Put the pastry in

Hot air 230 °C for 5 Mins

עצות

The Brunsli can also be dried in the cooking space using «Hot air» at 40 °C for 1 hour.

אביזרים

2 baking trays

מידע נוסף

הופק ביום	11.12.2019