



Mailänderli (butter biscuits)



Створено
Прилад

V-ZUG AT
Combair SE з 2015 року

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.

Розігріти робочу камеру до 200°C Верхній/нижній жар

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

Заснути страву для готування

Верхній/нижній жар 200°C протягом 6 хв

Акcesуари

2 baking trays

