



Mailänderli Recipe



8 people

250 g butter, soft
225 g sugar
1 pinch of salt
3 fresh eggs
1 organic lemon
500 g flour
1 fresh egg yolk
1 tsp milk or cream

Preparation approx. 45 min

Baking: approx. 10 min

Refrigeration: approx. 150 min

1. Mix butter in a bowl. Stir in sugar and salt. Stir in one egg at a time, continue stirring until the mixture is lighter. Rub the lemon peel and stir under.
2. Add flour, combine into a dough, press slightly flat, cover and refrigerate for at least 2 hours.
3. Preheat oven to 200 degrees.
4. Roll out the dough in portions on a little flour or between a sliced plastic bag about 7 mm thick. Cut out different shapes, place on baking trays covered with baking paper. Refrigerate biscuits for approx. 15 minutes. Mix egg yolk and milk, brush with biscuits.
5. Baking: about 10 min. in the middle of the oven. Remove and cool the Mailänderli on a grid.

