

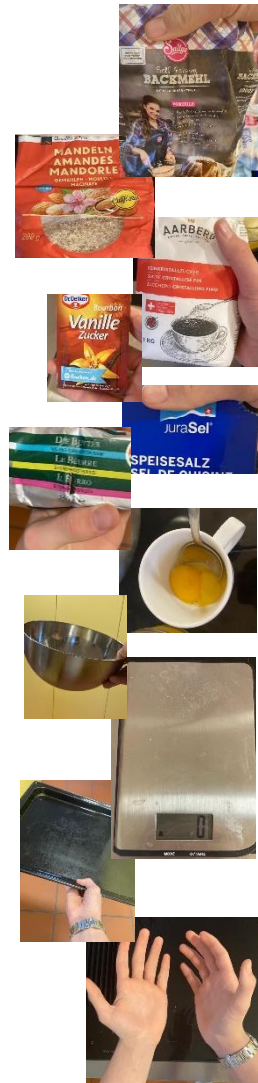
‘Vanillegipfeli’-Recipe

By Samuel Scherrer



Ingredients/Components:

- 300g Flour
 - o 200g baking flour type 405 (Backmehl)
 - o 80g spelled flour (Dinkelmehl)
 - o 20g white flour (Weissmehl)
- 100g ground almonds (blanched)
- 120g Sugar/powdered sugar
- 8g vanilla sugar
- a pinch of salt
- 225g butter (soft)
- 3 egg yolks
- Oven
- Baking tray(s)
- Parchment paper(s)
- Bowl
- Hands



My 'Pseudo-Mis-en-Place'

Specs:

Preparation:

45min

Baking:

8-12min

Let cold:

10-60min

Level:

Easy

Step 1)

Which components?

300g Flour, 100g ground almonds, 120g sugar/powdered sugar, 8g vanilla sugar, a pinch of salt, 225g soft butter, 3 egg yolks, your hands

Mix the almonds with the powdered sugar and the flour in a bowl. Add the vanilla sugar, the soft butter and the egg yolks into the same bowl. Knead everything quickly with your own hands. It should look like a smooth dough. Wrap the bowl in foil and let the bowl with the dough rest for an hour.

Step 2)

Which components?

Preheated oven, baking tray(s), parchment paper(s), dough, your hands

Preheat the oven to 180 degrees for top/bottom heat or 160 degrees for circulating air. Line baking tray with parchment paper. Form some dough to a walnut-sized pieces of dough and then form and place them on the tray with a little distance to another. Then form the pieces to little moons/croissants. Put the tray in the preheated oven.

Step 3)

Which components?

Patience, powdered sugar, your hands

After 8-12 minutes, you can take the tray out of the oven. Then its important that you wait for between 5 to 20 minutes. The biscuits must get colder, to get harder or else the biscuits will fall apart.

When you waited this (long) time, then you can put some powdered sugar on the top of the biscuits.

Step 4)

Which components?

Biscuits, your hands, maybe biscuit jar

Eat the biscuits!

You could fill the biscuit into a biscuit jar.