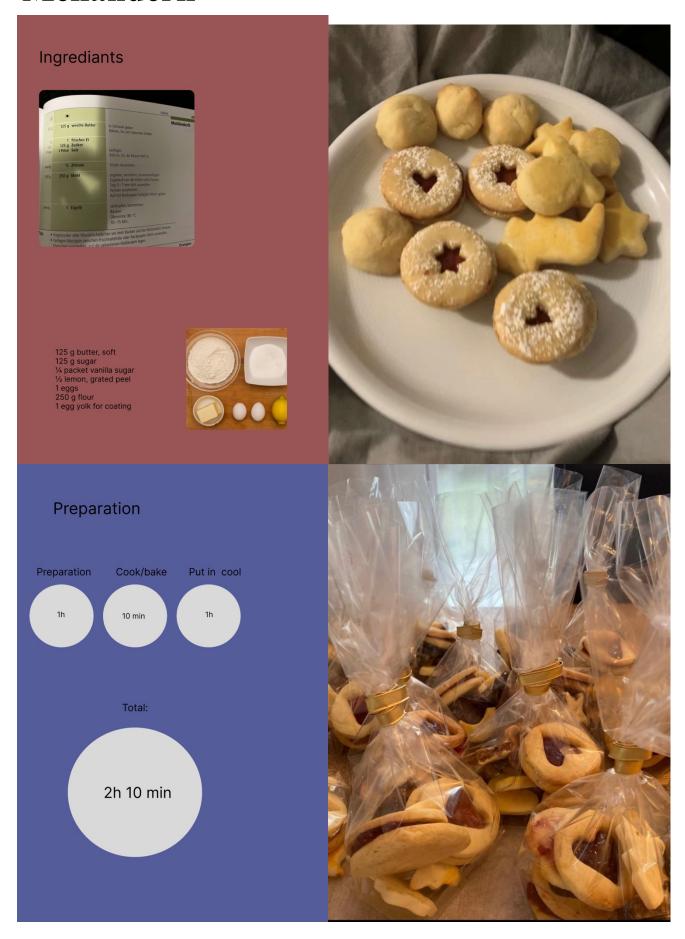
Edgar Wüst Noser Young

Meiländerli



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Recipe

Stir butter until peaks form. Add sugar, vanilla sugar and lemon zest. Add eggs, stir until mixture is light in color. Sift in flour, combine to form dough, chill wrapped in plastic wrap about 1 hour.

Roll out the dough in portions on a little flour to a thickness of 6-8 mm. Cut out different shapes from the dough. Place on a baking tray covered with baking paper. Brush with egg yolk, leave to dry slightly in the cold, repeat the process.

Bake in the middle of the oven preheated to 200°C top/bottom heat (180°C hot air/fan) for approx. 10 minutes.