



JERNEJ KITCHEN

GINGERBREAD BISCUITS

Moist, spicy, quickly melting, but still leaving the pleasant cinnamon - ginger aroma.

MAKES	40	BISCUITS
PREPARATION:	20	MINUTES
DOUGH REST:	60	MINUTES
BAKE:	15	MINUTES

BATTER

100 g candied orange
50 g marzipan
150 g all-purpose flour or plain white flour, type 500 / type 00
150 g rye flour
1 egg
80 g brown sugar
20 g sugar
150 g honey
2 egg whites
100 g almonds
7 g baking soda
nutmeg, allspice, ginger, cinnamon, cardamon, salt flower

GLAZE

1 egg white
100 g icing sugar

PASTE

Prepare the paste. Blend the candied oranges and the marzipan in a blender, until you get a fine paste.

BATTER

Sift flour into a large bowl. Using an electric mixer or a stand mixer combine an egg, both sugars and honey. Combine the egg mixture with flour. Add roughly chopped almonds, the marzipan paste, whipped egg white, 1/2 tsp nutmeg powder, 1/2 tsp ginger powder, 1/2 tsp pimento, 1/2 tsp cardamon powder, 2 tsp cinnamon powder, 1 tsp salt flower.

REST THE BATTER

Incorporate all ingredients using a wooden spoon, to form a smooth dough. Shape to a cylinder, diameter 3cm / 1inch and leave to rest for 1 hour in a refrigerator.

BAKE

Preheat the oven to 180°C / 355°F. Cut the dough into 1,5cm / 0,5 inch thick slices and bake on a baking tray, lined with parchment paper for 15 minutes. While still hot, coat in a mixture of egg white and icing sugar.

TOOLS AND EQUIPEMENT

blender
electric mixer or stand mixer
wooden spoon
large mixing bowl
baking tray
parchment paper
kitchen brush