



Christmas Season

NOUGAT COOKIE STARS

INGREDIENTS FOR 80 COOKIES

- > 250 g flour
- > 75 g sugar
- > 1 table spoon(s) vanilla sugar
- > 150 g ground hazelnuts
- > 0,5 tea spoon(s) baking powder
- > 200 g butter
- > 1 egg(s)
- > 200 g nougat
- > dark chocolate couverture

PREPARATION

- 1 Sieve flour and put sugar, vanilla sugar, hazelnuts, baking powder, egg and butterflakes into a bowl. Knead the batter quickly and keep it cool afterwards.
- 2 Roll out the batter and cut out small stars or hearts.
- 3 Bake them at 175°C for about 10 minutes.
- 4 Melt nougat mass. Brush nougat on half of the amounts of cookies on the underside and place the other half on top.
- 5 Dive halfway into dissolved couverture and let it cool down afterwards.

