



Christmas Season

ORANGE PISTACHIO COOKIES

INGREDIENTS FOR 80 COOKIES

- > 250 g butter
- > 375 g flour
- > 450 g sugar
- > 1 packet(s) vanilla sugar
- > pinch of salt
- > 85 g ground pistachio nuts
- > 1 grated peel(s) of untreated orange(s)
- > 1 egg yolk(s)
- > cling film

PREPARATION

1 Melt butter. Put flour, 250 g sugar, vanilla sugar, salt, 60 g pistachios and half of the orange peel into a bowl and add butter. Knead with the dough hook first and then use your hands to make a smooth batter. Divide into 4 pieces of equal sizes and form a roll (3 cm Ø). Wrap in foil and keep in a cool place for approx. 3 hours.

2 Mix 100 g sugar and 25 g pistachios. Mix the remaining orange peel with another 100 g sugar. Stir the egg yolk and 1 tablespoon of water. Brush the dough rolls with egg yolk. Roll 2 rolls each in pistachio sugar, the other two rolls in orange sugar. Cut into slices (approx. 8 mm).

3 Place the cookies on 4 baking trays covered with baking paper, leaving small spaces between the cookies. Bake them in the pre-heated oven (electric cooker: 200 °C/ circulating air: 175 °C/ gas: stage 3) for 10-12 minutes. Cool them down afterwards.

