



Christmas Season

○ WALNUT ANGEL EYES

INGREDIENTS FOR 50 COOKIES

- > 100 g sugar
- > 20 g vanilla sugar
- > 200 g butter
- > 300 g flour
- > 1 egg(s)
- > 1 pinch of salt

FOR THE FILLING

- > 100 g walnuts
- > 100 g marzipan
- > 100 g currant jelly
- > 0,5 tea spoon(s) ground carnations

FOR DECORATION

- > 50 g halves of walnut
- > 100 g dark chocolate couverture

PREPARATION

1 Put flour and butter in a bowl and knead the ingredients with your hands until the batter become a fine, crumbled texture. Add sugar, salt and egg and knead the mixture.

2 Form the batter into a ball, press it flat, wrap it in cling film and place it in the refrigerator. The batter should rest in the refrigerator for at least one hour.

3 Take the batter out of the refrigerator and leave it to soften at room temperature. Form approx. 50 small scoops.

4 For the filling, roast walnuts and chop them afterwards. Cut marzipan into small cubes. Carefully mix walnuts, marzipan, cloves powder and currant jelly. Leave the filling mass in the refrigerator and form 50 small scoops after the filling becomes more solid.

5 Press a short pastry ball flat, place a marzipan ball in the middle, close the dough around it and form a round ball. Place a walnut half on top of the ball with light pressure. Proceed in the same way with the remaining dough balls.

6 Place the balls on baking paper and bake at 160°C (convection, preheated) for 13 to 15 minutes until they are slightly browned.

7 Chop the dark chocolate coating and melt over a water bath. Pour the chocolate into a small piping bag and decorate with walnuts.

