

# MILANESE BISCUITS

## CHRISTMAS RECIPES



### Ingredients (For 4 people )

- 250 g softened butter
- 200 g caster sugar
- 1 pinch of salt
- Zest of one organic lemon
- 3 eggs
- 500 g fine flour
- 1 egg yolk for browning the pastry

### Preparation:

Beat the softened butter with the sugar, salt and lemon zest.

Incorporate the eggs one by one and beat the mixture with a whisk until it whitens.

Add the flour and knead the dough by hand to obtain a homogeneous blend.

Wrap the ball of dough in plastic film and chill to reserve for 2 hours.

Preheat the oven and take the ball of dough out of the refrigerator 10 minutes before handling it.

On a floured work surface, roll out the biscuit dough to a thickness of 8 mm using a rolling pin.

Cut out various shapes of biscuits using a cookie cutter.

Brush with egg yolk and bake for approximately 10 minutes.

You might also add 2 tbsp cacao and 2 tbsp milk to form a chocolate Milanese dough.

