



NUT KISSES BISCUITS

By Vitus Winkler

SHORTCRUST PASTRY INGREDIENTS

- 500g cake flour, or fine plain flour
- 1 pinch of salt
- 150g icing sugar
- 50g granulated sugar
- 230g cold butter, cut into cubes
- 2 eggs
- 1 tablespoon vanilla sugar
- zest of 1 lemon

NUT MERINGUE INGREDIENTS

- 4 egg whites
- 1 pinch of salt
- 125g granulated sugar
- 125g icing sugar
- 250g ground hazelnuts
- approx. 40 whole hazelnuts, rolled in edible gold dust

SHORTCRUST PASTRY METHOD:

1. Knead all the ingredients out into a smooth dough with a dough hook attachment, sprinkle the dough with flour and lay it out flat on a baking tray. Next, wrap it in foil and put it in the fridge for at least an hour until the dough is firm again.
2. Now, with the help of a rolling pin, roll the dough out to a thickness of approximately 6 mm and cut out 40 small circles (3 cm in diameter) with a round cookie cutter.
3. Place the circles on a pre-greased baking tray and brush them with egg.
4. Blind bake the circular biscuits at 160C for 10 minutes before leaving them to cool.

NUT MERINGUE METHOD:

1. Add the salt and granulated sugar to the egg whites and beat to stiff peaks.
2. Fold in the icing sugar and hazelnuts and pour the mixture into a piping bag.
3. Pipe the finished hazelnut meringue onto the cooled shortcrust biscuit circles and decorate with a golden hazelnut.
4. Bake the biscuits for 15 minutes without the fan at 180C until crispy.