Mailänderli (butter biscuits)

Recipe by V-ZUG Ltd.



Preparation
Cooking
time

Preparation

250 g butter

250 g sugar

2 eggs

1 pinch of salt

1 lemon

500 g plain flour

Wash and zest the lemon. Beat the butter until it forms peaks. Add the sugar and beat until the mixture is light and fluffy. Gradually add the eggs and mix until incorporated. Add the lemon zest and salt. Gently fold in the flour until combined. Wrap the dough in cling film and chill in the refrigerator for 2 hours.

2 egg yolks, for glazing

Roll out the dough about 8–10 mm thick and run over it with an embossed rolling pin to create grooves. Cut out the biscuits, brush with egg yolk and chill in the refrigerator for 30 minutes.

Put the food in

Accessories

2 baking trays

Additional information

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