

NON PLUS ULTRA

(for approx. 60 pieces)

Ingredients

Dough:

150 g sifted flour
150 g butter
2 yolk
½ pack vanilla sugar

For topping:

2 egg whites
300 g crystal sugar

Filling:

Hot raspberry jam

Preparation

Mix the flour with the other ingredients in order in a mixing bowl and knead with the hand mixer (dough hook) to a dough. Cool for ½ hour

Roll the dough about 3 mm thick and cut out discs (3 cm Ø). Give the slices on a lightly greased baking tray.

Whip egg whites and add the sugar gradually and beat until stiff (average sample). Fill the meringue into a icing bag with a medium smooth spout. Make a small dot as topping on the slices. Put the plate in the middle of a warm oven, bake at 120 degrees about 25min.

Add the cold biscuits with hot jam together.

ENJOY!

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