



Croquantis

These delicious brittle cookies are top chef Alexander Huber's own creation and are quick and easy to bake yourself.

Zutaten

40 Portionen

90 g Byodo Baking Oil Classic
120 g Powdered sugar
1 Pinch Byodo sea salt
10 g Vanilla sugar
1 Egg
150 g Flour
45 g Hazelnut or walnut brittle
80 g Raspberry jam
Powdered sugar for dusting

Zubereitung

Preheat the oven to 180 °C. Beat the powdered sugar, vanilla sugar, salt and egg until frothy. Slowly stir in the baking oil until a mayonnaise-like mixture forms. Then fold in the flour and hazelnut or walnut brittle.

Fill the mixture into a piping bag with a large nozzle and pipe small hemispheres onto a baking tray lined with baking paper. Bake the cookies in the preheated oven for approx. 12 minutes until light.

Finally, stick two hemispheres together with a little raspberry jam and dust the cookies with powdered sugar.

Tip: If you don't have a large attachment for your piping bag, you can leave it out completely and pipe the brittle through the normal opening of the bag.