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bio vom feinsten



Speculoos with dark chocolate

This classic treat is a must in the run-up to Christmas: Spekulatius biscuits. Homemade and with chocolate, the cookies taste even better.

Zutaten
10 Portionen

260 g Flour
0.5 TL Baking powder
160 g Sugar
125 g Almonds, grated
0.5 TL Speculoos spice
0.5 TL Vanilla sugar
Zest of a lemon
110 ml Byodo Baking Oil Classic
10 ml Orange juice
15 ml Red wine
Pulp of half a vanilla pod
1 Pinch Byodo sea salt
150 g Dark chocolate
10 ml Byodo Baking Oil Classic

Zubereitung

Knead all the ingredients into a dough in a food processor or by hand and leave to rest in the fridge for at least 2 hours. Roll out the dough on a floured surface and cut out with Christmas cookie cutters.

Place the cookies on a baking tray lined with baking paper and then bake at 180 °C for approx. 12-14 minutes until “pale yellow”.

For the decoration, melt the chocolate and oil together in a bain-marie. Finally, dip half of the cookies in the chocolate, drain well and leave to cool on baking paper.