byodo
bio vom feinsten



Spiced snails

These sweet spiced snails with gingerbread spice look simply beautiful on the cookie plate and taste at least as good.

Zutaten
10 Portionen

Shortcrust pastry
130 ml Byodo Baking Oil Classic
20 ml Orange juice
20 ml Marzipan
110 g Powdered sugar
1 EL Vanilla sugar
1 Egg
2 Egg yolk
390 g Flour
75 g Cornstarch
150 g grated almonds
Flour for the work surface
Spice mix
1 EL Cream
1 Egg yolk
1 level teaspoon Gingerbread spice
1 TL finely chopped walnuts
1 Msp. grated tonka bean
1 EL Apricot jam

Zubereitung

Mix the baking oil with the juice, marzipan, powdered sugar and eggs. Then make a shortcrust pastry with the flour, starch and almonds. Shape the finished dough into a brick, wrap in cling film and leave to rest in the fridge for 30 minutes.

Roll out the dough into a thin rectangle on a floured surface.

Mix the remaining ingredients into a spice mixture and spread over the pastry sheet. Cut the dough into 4 equal pieces, roll up from the long side and roll them up for at least a minute. Chill for 1 hour.

Preheat the oven to 170 °C. Cut the rolls into slices approx. 0.5 cm thick and place on a baking tray lined with baking paper, not too close together. Finally, bake for approx. 12 minutes “light”.