



Easter Egg Cookies with Orange and Kurkuma Jelly

🕒 100–120 Min   

Preparation

Ingredients

♦ = Kotányi Produkte

For the shortcrust

300 g	All-purpose flour
200 g	Butter
100 g	Sugar
1 pcs.	Egg
1 tsp.	♦ Cardamom, Ground
1 pinch	♦ Sea Salt, Coarse

For the orange jelly

500 g	Orange segments (from approx. 8 oranges)
500 ml	Orange juice
500 g	Gelling sugar 2:1
1 tsp.	♦ Turmeric, Ground
	Cookie cutter, egg shaped
	Cookie cutter, round
	Powdered sugar to dust

- 1 First prepare the orange jelly. Remove the orange segments. You should end up with 500 g of orange segments.
- 2 Bring the orange segments with orange juice and gelling sugar to the boil in a saucepan while stirring constantly and allow to boil for at least 3 minutes.
- 3 Season with Kurkuma. Once ready, skim off the jelly if necessary and pour into sterile jars and allow to cool.
- 4 To make the shortcrust, knead the flour, the egg, the butter, the sugar, salt and cardamom into a dough. Then allow to rest in the fridge for 30 minutes.

HINT: Take the butter and the egg out of the fridge in plenty of time before you make the cookies.

- 5 Dust your work surface with a little flour and roll the shortcrust out on it thinly. Then use the egg cookie cutter to cut out the cookies. You need 2 cookies for each finished cookie, one of which needs to have a circular hole cut out of the middle.
- 6 Now place the raw cookies on a baking sheet lined with baking parchment and bake in the oven at 180 °C for around 10 minutes. Then allow the cookies to cool.
- 7 Sprinkle the cookie with the hole in it with sugar and spread orange jelly on the cookie without the hole. Then stick both together.

