

Easter Egg Cookies with Orange and Kurkuma Jelly

100–120 Min

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

Preparation

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.