

Gingerbread Kisses

15—30 Min

Ingredients 4 Portions

= Kotányi Produkte

For ca. 650 g Cookies

90 g	Egg Whites (ca. 3 Pc.)
150 g	Sugar, granulated
100 g	Almonds, chopped
200 g	Gingerbread, ground
5 g	Honey Gingerbread Seasoning Mix
1 Pinch	Archive: Table Salt
200 g	Hazelnuts, whole
200 g	Choclate glaze

Preparation

1. Beat the egg whites with the granulated sugar and salt until stiff.
2. Carefully fold in the chopped almonds, gingerbread crumbs and Kotányi Honey Gingerbread Spice Mixture.
3. Fill the mixture into a piping bag with a perforated nozzle and pipe cirlcles on a baking sheet lined with baking paper. Place a whole hazelnut in the middle of each circle.
4. Bake in a pre-heated oven at 140 ° C for approx. 15 minutes.
5. Dip half of each cooled Gingerbread Kiss are in chocolate icing and let set on a grid.