

Golden Milk Glaze

5—15 Min

Preparation

1 Finely chop the white couverture and melt it in a metal bowl over a hot water bath.

> **HINT:** No water should get into the bowl and the couverture should not get too hot.

2 Melt the coconut oil in a second small saucepan and dissolve the Kotányi Golden Milk mixture in it.

3 Mix the melted couverture with the golden milk mixture well and decorate your cookies as desired.

Ingredients 8 Portions

= Kotányi Produkte

150 g	Couverture, white
20 g	Coconut Fat (like Ceres)
1 Tsp.	Archive: Golden Milk Seasoning Mix