



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

