

Ladyfinger Sandwich Cookies with Golden Milk Glaze

30—45 Min

Preparation

1. Beat the egg yolks with the icing sugar and vanilla sugar until frothy.
2. Fold in the wheat flour and mix until a smooth dough is formed.
3. Fill the dough into a piping bag with a perforated nozzle and pipe 2 cm long cookies onto a lined baking sheet.
4. Bake the cookies at 180 ° C on the fan setting for 7-8 minutes.
5. Coat half of the ladyfinger cookies with red currant jam and sandwich them together with uncoated cookies. Then prepare the glaze.
6. 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.

7. Melt the coconut oil in a second small saucepan and dissolve the Kotányi Golden Milk mixture in it.
8. Mix the melted couverture with the golden milk mixture well and dip the sandwiched cookies in the icing and let set on a rack.

Ingredients 4 Portions

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For the Cookies

200 g	Egg Yolk (ca. 10 Pc.)
140 g	Icing Sugar
160 g	Flour, wheat
10 g	Bourbon Vanilla Sugar
1 Pinch	Sea Salt, Coarse

For the Glaze

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