



Ladyfinger Sandwich Cookies with Golden Milk Glaze

🕒 30–45 Min   

Preparation

Ingredients 4 Portions

♦ = Kotányi Produkte

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

- 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.

