

Linzer Cookies with Peppery Orange Marmalade

60–90 Min

Preparation

1. To make the pie dough: Work the powdered sugar, butter, flour, eggs, bourbon vanilla sugar and orange peel into a smooth dough. Cover with plastic wrap and leave to rest for an hour in the fridge.
2. Preheat the oven to 180 °C (347°F).
3. Roll the dough out until it is 3 millimeters thick. Cut out cookies with holes and cookies without holes for the base.
4. To make the marmalade: Place the marmalade orange juice and the zest of an orange in a pan. Leave to simmer for 5 minutes and season to taste with ground pepper.
5. Bake the cookies for 10 minutes until golden brown. Leave to cool. Dust the cookies that have holes with powdered sugar.
6. Bake the cookies for 10 minutes until golden brown. Leave to cool. Dust the cookies that have holes with powdered sugar.
7. Spread marmalade onto the cookies that do not have holes and stick them to the cookies with holes. Store the cookies in an air-tight container.

Ingredients 4 Portions

= Kotányi Produkte

For the pie dough

300 g	Wheat flour
200 g	Butter
95 g	Powdered sugar
1	Egg
5 g	Bourbon Vanilla Sugar

For the marmalade

100 g	Orange marmalade
6 tbsp.	Orange juice
1 tbsp.	Orange peel, grated
2 tsp.	Pepper Black, Ground