



LEMON BISCUITS WITH CHOCOLATE ICING

10 min 30 min < easy 60 pieces no information

INGREDIENTS

Lemon zest biscuits

250 g sugar
1 tbsp homemade vanilla sugar
lemon zest (from 2 large lemons)
130 g butter, unsalted, cut in pieces
2 eggs
65 g milk
50 g lemon juice, freshly squeezed
550 g flour
3 tsp baking powder

Chocolate icing

300 g dark chocolate, cut in pieces

USEFUL ITEMS

bowl, baking tray and baking paper,
round cookie cutter

PREPARATION

Lemon zest biscuits

1. Place sugar, vanilla sugar and lemon zest into mixing bowl and grind **10 sec/speed 10**.
2. Add butter and egg yolks and mix **10 sec/speed 5**.
3. Add milk, lemon juice, flour, baking powder and mix **5 sec/speed 5** and **30 sec/dough mode**. Shape dough into 2 small rolls (40 cm long, 2.5 cm thick), wrap in baking paper and place in the freezer for 30 minutes.
4. Preheat oven at 180°C. Line a baking tray with baking paper and set aside. Cut slices from the rolls (1 cm width), coat biscuits with egg white and transfer on prepared baking tray. Bake in preheated oven (180°C) for approximately 15 minutes or until golden brown. In the meantime, prepare chocolate icing.

Chocolate icing

5. Place chocolate into mixing bowl and grind **10 sec/speed 8**. Transfer into a bowl.
6. Place 200g ground chocolate into mixing bowl and melt **6 min/45°C/speed 1.5**. Scrape sides of mixing bowl with spatula.
7. Add remaining 100g remaining ground chocolate into mixing bowl and melt **5 min/37°C/speed 3**. Transfer into a bowl and set aside.

Assembly

8. Set biscuits aside to cool down for 15 minutes. Coat each biscuit halfway with chocolate icing and transfer into a serving platter.