Christmas-wreath biscuits with Ras el hanout



Ingredients

10

- 250 g flour
- 190 g unsalted butter, in small cubes
- 125 g soft white sugar
- 25 g Bresc Ras el hanout
- 1 egg
- 3 orange (grated peel)

Preparation method

Mix all the ingredients to make a smooth dough. Leave the dough to rest for 45 minutes in the fridge. Dust a work surface with flour and roll out the dough to a thickness of approx. half a centimetre. Cut out star shapes with a cutter. Cut out the centres of the stars with a cutter. Bake the biscuits in the middle of the oven at 160 for approx. 15 minutes.

Used Bresc products



Bresc Ras el hanout spice mix 450g

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000