

## GINGERBREAD MEN



### USED BRESC PRODUCTS



Ginger puree 450g



Ras el hanout spice mix  
450g

### INGREDIENTS

4

- 200 g self-raising flour
- 75 g butter
- 75 g soft dark-brown sugar
- 15 g Bresc Ras el hanout
- 15 g Bresc Ginger puree
- 30 g golden syrup

### PREPARATION METHOD

Preheat the oven and place a sheet of baking paper on a baking tray. Melt the butter, caster sugar and syrup on a low heat. The mixture does not need to boil. Add the liquid mixture immediately to the self-raising flour in the mixing bowl. Add the ras el hanout and ginger, and knead it in a mixer for 3 minutes until it is a smooth dough. Wrap it in plastic foil and allow to rest for at least one hour. Dust a work surface with flour. Roll out the dough to a thickness of approx. 4 to 5 mm. Cut out as many shapes as possible. Place the shapes on the baking tray. Bake them in the oven at 170 °C for about 10 minutes. Allow the gingerbread men to cool on the baking tray so that they are crisp. Serve once the gingerbread men have cooled.