

CHRISTMAS-WREATH BISCUITS WITH RAS EL HANOUT



USED BRESC PRODUCTS



Bresc Ras el hanout spice mix 450g

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 °C for approx. 15 minutes.