

CHRISTMAS-WREATH BISCUITS WITH RAS EL HANOUT



USED BRESC PRODUCTS



Ras el hanout spice mix
450g

INGREDIENTS

4 

- 100 g flour
- 75 g unsalted butter, in small cubes
- 50 g soft white sugar
- 10 g Bresc Ras el hanout
- ½ egg
- 1 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.