

## Brunsli- Swiss Christmas Cookies



### Ingredients

#### **For the Dough**

- 120g Castor sugar
- 200g Almond meal, fine and sifted
- Pinch Salt
- Pinch Gingerbread spice\*
- 24g Cocoa powder
- 24g Plain flour
- 56g Egg white (from about 2 eggs)
- 80g Lindt Excellence 85% Cocoa
- 15ml Kirsch

## Directions

1. For the Dough. In a food processor combine all dry ingredients and blitz until fine and combined. Sift into a bowl of your electric mixer with a paddle attachment. In the meantime gently melt the chocolate over a bain marie. Lightly whip up the egg whites and mix into dry ingredients at low speed. Once incorporated, mix in the melted chocolate and the Kirsch. Mix until all combined. Roll up dough and slightly flatten, pack into clingfilm and rest overnight.
2. Rolling and Cutting. Roll out to 10 mm thickness. Traditionally, Brunli are sprinkled with little sugar and marked with parallel lines using a palette knife. Cut out cookies and place on a tray lined with baking paper. Allow to sit for 1 hour which will start to dry them slightly.
3. Preheat the oven on 220°C. Bake Brunli on high heat for just for a couple of minutes. The cookies need to remain soft in the centre.
4. Maitre Tip. This cookie is amazing broken up and mixed through good quality vanilla ice cream.  
\*Gingerbread spice from your continental deli, spice shop or easy to make yourself. For an extra chocolate fix, drizzle cooled Brunli with melted chocolate.