



CINNAMON STARS

Recipes using hazelnut paste

Recipe-No. 05-04



Cinnamon star dough (70 Pieces)

Version 1

1000 g Hazelnut paste special NMSP A **item 225**
12 g cinnamon

Version 2

500 g Hazelnut paste special NMSP A **item 225**
500 g Marzipan almond paste M0 MM A **item 014**
12 g cinnamon

Icing

100 g egg white
600 g icing sugar
8 g lemon juice

Mix the hazelnut paste or the hazelnut/almond paste together with the cinnamon. Sprinkle **natural hazelnut meal (item 486)** or **almond meal (item 423)** on the table and rollout the dough to approx. 10 mm. Mix ingredients for icing and beat until light and frothy, spread on rolled-out cookie dough. Use a special cinnamon-star cutter to cut out the stars. Preheat the oven to 150 °C and bake the cookies about 15 minutes. Mix left-over dough into the rest of fresh dough, roll out to cut out more cookies.