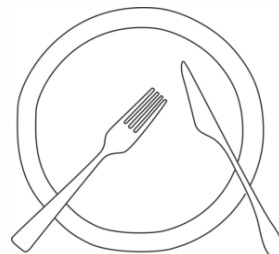




COOKING PASSION SINCE 1877



## CRISPY ADVENT WREATH “LINZER ART”



baking form 24 cm Ø

### INGREDIENTS:

100 gr **almonds**  
250 gr **flour**  
250 gr cold **butter**  
130 gr sugar  
pulp of ½ vanilla pod  
1 full tsp. ground cinnamon  
2 – 3 pinches of ground clove  
1 **egg white**  
salt  
6 tbsps. currant jelly or jam  
**flour** for the workspace  
Christmas cookie cutters  
icing sugar

Berry or cinnamon **ice-cream**  
**whipped cream**

ALLERGENES HIGHLIGHTED IN  
BOLD

### PREPARATION:

Roast almonds dry in a pan on your induction hob at setting No. 7 until you can smell the aroma. Place on a plate and allow to cool off. Grind 50 gr finely, and chop the rest coarsely. Place flour and the finely ground almonds in a large bowl and dent it in the middle. Add small butter flakes, sugar, vanilla pulp and spices evenly. Add egg white and a pinch of salt to the dent. Knead the dough until it is even and smooth. Keep the dough in a closed bowl for an hour in your fridge.

Pre-heat the oven to 160°C CircoTherm®. Put parchment paper on the bottom of your springform baking form. Remove 320 gr dough and press it into an even dough base. Bake for 15-20 minutes on tray level 2 until light brown. Remove from the oven and allow to cool off.

Halve the rest of the dough. Roll out the dough to a Ø 25 cm circle of 3mm height on parchment paper. Use the baking form to cut the dough circle to Ø24cm and a smaller bowl (Ø12cm) to cut out a second circle in the centre. Remove the inner dough circle and the remains on the edges. Place the parchment paper with the dough on a baking tray.

Roll the rest of the dough to 3mm and cut out cookies with different Christmassy cookie cutters. Place cookies on another baking tray with parchment paper. Sprinkle cookies with crushed almonds and push them in (just a little). Bake the dough ring for 15 minutes on tray level 1 and the cookies on tray level 3 until lightly golden.

Heat jam or jelly in a pot with one tablespoon water. Stir until even. Spread four tablespoons jelly on the bottom of the wreath. Place the cut-out dough-ring on top. Spread the rest of the jelly on the bottoms of the cookies and place on the top of the wreath. Sprinkle with icing sugar.

Cut the crispy wreath in small cake pieces and serve with berry-or cinnamon ice cream or whipped cream.