

Spritz (Nicolas Paciello)

Ingrédients

- 190g of flour
- 100g of softened butter
- 45g of granulated sugar
- 35g of brown sugar
- 35g of almond powder
- 1 egg
- 1 teaspoon of baking powder

Préparation

1. Among Christmas cookies, spritz cookies are often found, small shortbread cookies, crispy and melt-in-your-mouth at the same time (and also covered in chocolate!
2.).
3. Here I used Nicolas Paciello's recipe, from his Recipe Book which is awesome, quick, delicious, simply perfect!
4. Preheat the oven to 200°C.
5. Mix the almond powder with the flour, baking powder, and salt.
6. Incorporate the sugar and brown sugar into the butter, mix well to achieve a creamy texture.
7. Then add the egg and vanilla extract, and finally the mixed dry ingredients.
8. Place the dough in a piping bag fitted with a small fluted nozzle, and pipe zigzag cookies onto a baking sheet lined with parchment paper.
9. Lower the oven temperature to 175°C and bake for 14-15 minutes (the cookies should be nicely golden).
10. Let them cool, then dip them in tempered or simply melted dark chocolate (be careful not to exceed 35°C during melting for better crystallization).
11. Enjoy, the treat is ready!