Lime cookies (Philippe Conticini)

Ingrédients

- 120g softened butter
- 50g almond powder
- 50g icing sugar
- 2 pinches of fleur de sel
- 1 egg yolk
- 100g T45 flour
- 20g brown sugar

Préparation

1. A very simple and quick recipe today, that of these delicious lime fondant shortbread according with a recipe by Philippe Conticini.

2. Mix the softened butter, almond powder, icing sugar, fleur de sel and lime zest.

3. When the mixture is homogeneous, add the egg yolk and the flour and mix quickly.

4. Put the dough in a piping bag.

5. Place circles on a baking sheet lined with parchment paper (I used circles of different sizes, between 5 and 8cm), then pipe some dough in the circles (they must be about 5mm thick).

6. Mix the brown sugar and lime zest, and spread the mixture over the shortbread.

7. Sprinkle with a little fleur de sel.

8. Bake in the oven preheated to 160°C for about 15 minutes, to be adjusted according to your oven and the size of your shortbread.

9. Out of the oven, remove the circles and leave the shortbread to cool (this will allow them to harden as they cool) before enjoying !