

Zimtstern (Cinnamon star) biscuits with Nutella®

Medium

30 Portions

1 h 5 min



INGREDIENTS

FOR 30 biscuits

2 egg whites

160g icing sugar

2 teaspoons (4g) cinnamon

300g ground hazelnuts

1 teaspoon lemon juice

120g Nutella® – 1 heaped tsp (15g per portion) or 3 biscuits per portion

METHOD



1

Preheat the oven to 120°C (250°F) and position the baking rack in the middle of the oven

Whisk the egg whites with the sugar until soft peaks form

Reserve 2 tablespoons of the meringue into a small bowl for the icing



2

Gently fold the cinnamon and the ground hazelnuts with the rest of the meringue until it just comes together



3

Roll the dough in between 2 sheets of baking paper to a 4 mm thickness and cut out biscuits using a star cookie cutter

Arrange the biscuits onto a baking tray lined with baking paper then, using a round cookie cutter, cut out a small hole in half of the biscuits

Mix the remaining meringue with the lemon juice and spread onto the top biscuits with a teaspoon

**4**

Bake for 10 minutes and allow to cool down completely

Fill a piping bag fitted with a small nozzle (about 2 mm) with Nutella®

Pipe about 4g of Nutella® on each bottom biscuits (the ones with no hole) and cover with the top biscuits (the ones with hole)