



ROSEHIP AND ROSE DREAM BISCUITS

By Michaela Schwarzbraun

INGREDIENTS

- 250g soft butter
- 1 egg yolk
- 100 rose sugar (dried rose petals ground into sugar)
- 125g almonds
- juice and zest of 1 organic orange
- 1 vanilla pod
- 500g spelt flour
- 1 tsp organic cream of tartar
- rosehip jam

METHOD:

1. Butter-and-almond cream: cream the soft butter, egg yolk and rose sugar together until light and fluffy. Chop the almonds into fine pieces and roast in the pan without oil. Add the juice and zest of the organic orange and stir in the pulp of a vanilla pod.
2. Mix the spelt flour and the cream of tartar together and blend it in with the butter-and-almond cream. Knead together briefly (!) and then let it rest for 1/2 hour.
3. Divide the dough into equal pieces, form into small balls and make a well in each one with the handle of a wooden spoon.
4. Bake at 180C fan for approx. 15 minutes, depending on the oven, before immediately rolling the biscuits in rose sugar.
5. Briefly warm up the rosehip jam, scoop some into the hollow of each biscuit with a mocha spoon and leave to dry.