

## CHRISTMAS BISCUITS

*Many, sweet, scented, fragrant and above all very good .. Christmas is the best time to spend time together with a whole family. To consume or give*



### INGREDIENTS:

**300 g** of flour  
**150 g** of butter  
**100 g** of sugar  
**3** egg yolks  
**1** teaspoon of grated lemon zest

### FOR DECORATION

**100 g** of dark chocolate Emilia  
**2** tablespoons white chocolate drops  
 Emilia



Difficulty  
**MEDIUM**



Preparation  
 90 min



Portions  
 8

**1** Put in a blender's mixer the sifted flour and the cold butter until a mixture similar to crumbs is obtained. Then mix the sugar, the yolks and the lemon juice and go back to the mixer without working too much of the mixture: it will have to be homogeneous but still fresh to the touch. Remove the dough from the mixer's mouthpiece, make a ball, wrap it in the food film and place in the refrigerator to cool for about half an hour.

**2** Resume the dough from the fridge and spread it with a rolling pin on a slightly flamed working surface, taking care not to work too hard. The thickness of the sheet should be about half a centimeter. With a lightly flamed cookie cut, make the desired shapes, then bring them back to a baking tray with baking paper, using a spatula. Bake at 180 ° for about 10 minutes. Bend and let cool.

**3** In a bowl melt the chocolate in a bain-marie, then immerse the biscuits according to the desired decoration. Alternatively, use a few sacs with the narrow spout. Place on a sheet of

### TIP

The decoration can also be made with milk chocolate if desired, and instead of the white chocolate drops you can use glaze in the classic green and red Christmas colors.



..... baking paper and finish with chocolate drops. Allow to cool in the fridge for half an hour.  
..... Cookies are ready to pack and give.