

Brunli (Swiss Chocolate Brownie) – Christmas Cookies (SWISS)

Quantity	1 Kg		
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Category	BAKING		
Time	Preparation time: 20 minutes	Setting / resting time: 24 hours	Baking time: 8-10 minutes
Difficulty	Beginner		

Ingredients

QUANTITY	UNIT	PRODUCE
465	GR	Almond meal
155	GR	Sugar white (1)
60	ML	Golden syrup
110	GR	Egg whites
90	GR	Icing sugar
5	GR	Cocoa powder
0.5	GR	Salt cooking
115	GR	Couverture dark (cooking chocolate) SWISS
30	GR	Sugar white (2)
1	PINCH	Cloves powder
2	PINCH	Cinnamon ground
1	PINCH	All spices ground
5	ML	Kirsch
	SOME	Apple skin

TOOLS / EQUIPMENT NEEDED: *Mixing bowl stainless steel large x2, cooking pot, plastic scraper, sieve, mixing spoon (wooden), chef's knife, plastic foil, rolling pin, Christmas cookie cutters, fork, baking paper, baking tray, peeler, cookie jar / box*

INGREDIENTS NEEDED: *Almond meal, sugar white, golden syrup, egg whites, icing sugar, cocoa powder, salt cooking, couverture dark, cloves powder, cinnamon ground, All spices ground, Kirsch, Chef's knife, cutting board, apple skin*

Mise en place / Preparation

- Melt couverture dark (chopped up) in warm water bath (bain-marie)
- Sieve cocoa powder together with icing sugar
- Mix all ingredients (except sugar white 2) together, form to a dough.
- Let dough rest in refrigerator covered overnight (24 hours)
- Roll out with rolling pin 10-12 mm thick, sprinkle with sugar (2)
- Mark with back of the fork, cut out with different Christmas cookie cutters / shapes
- Place on baking tray lined out with baking paper
- Bake in the pre-heated oven (top and bottom heat, 230 C) for approxiametly 8-10 minutes or as soon as the bottom of the cookies get some colour, take out from the oven in order to avoid that the cookies will dry out
- Take out, let cool down
- Store in cookie jar / box with some apple skin (keeps the cookies longer moist – will not dry out too quickly)

Serving

- Served during the Advents time e.g. after Dinner, during Afternoon tea, etc.

Remarks / Comments:

- These Christmas cookies also make a perfect gift and / or give-away! Pack them (mixed) in a nice plastic bag (Christmas theme) and give to your friends, family, etc.

