

# Milanese biscuits



A typical traditional recipe from Ticino reworked by SSSAT (Swiss Italian Tourism and Hotel Management School of Bellinzona).

## Preparation



Time required + 2 hours



Difficulty Easy - For all



Portion size 10 people

## Features



Dish Dessert - Biscuits



Typical product Christmas - Specialties



Suitable in Winter - Christmas time

**Milanese  
biscuits****INGREDIENTS**

- 21 g whole eggs
- 44 g of sugar
- 48 g of cooking butter
- A pinch of salt
- A little lemon zest
- 88 g white flour
- 10 g of whole eggs to brush

**Milanese  
biscuits****PREPARATION**

1. Melt the butter and sift the flour;
2. Mix the whole egg and sugar;
3. Add the softened butter, lemon zest and salt and mix with the flour;
4. Let the dough rest in the fridge, covered, overnight;
5. Roll out the dough to a thickness of 10-12 mm and mark with a grooved wood;
6. Cut different shapes and brush twice with the egg;
7. Bake in the oven at approx. 180-200 °C, with open door for approx. 10 minutes.