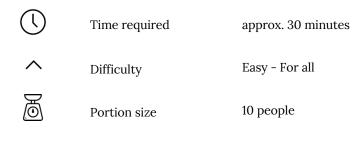


# **Cinnamon stars**



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

## Preparation



### Features

$\bigoplus$	Dish	Dessert - Biscuits
	Typical product	Christmas - Specialities
*	Suitable in	Winter - Christmas time



### INGREDIENTS

10 g of egg white

48 g icing sugar

3 g of cinnamon (ground)

Cinnamon stars

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2 ml Kirsch	
88 g ground al	monds

Icing

- 1 egg white
- 20 g icing sugar

#### PREPARATION

- 1. If the icing sugar has lumps, sieve it;
- 2. Mix cinnamon with almonds;
- Whip the egg whites until stiff; 3.
- Add the icing sugar and work with a spatula; 4.
- Combine the rest of the ingredients, working the dough first with a 5. spatula and then by hand, until a homogeneous dough is obtained; 6.
- Roll out the dough to a thickness of 8-10 mm;
- Cut the stars, put them on baking trays and brush them with the 7. icing (which should be prepared as a first step in the preparation of the biscuits);
- Leave to dry in the fridge for one night; 8.
- Bake for 3 minutes at 200 °C with the oven door open. 9.

Cinnamon stars