

Buckwheat Biscuits & egg white



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🍴 For 45 biscuits

Ingredients

330 g buckwheat flour
100 g demerara cane sugar
120 g egg white
60 g butter
1 / 8 teaspoon vanilla seeds
6 g baking powder
4-5 drops of essence of orange flower
1 pinch of salt

Garnishing

jam and icing sugar | water and 40-50 g of demerara cane sugar

Method

Pour the flour on a pastry board with the yeast, make a dimple and add sugar, egg white, butter softened at room temperature, drops of orange flower and vanilla seeds. Knead to form a homogeneous mixture, wrap the dough in plastic wrap and let rest in refrigerator for 30 minutes. Spread the dough with a rolling pin to form a sheet of 4 mm thick and cut cookies with desired mold (I used a flower to 6 cm in diameter). If you want to fill with the jam you can place the biscuits on a baking sheet covered with parchment paper and bake, or brush the top of biscuits with water and invert on a plate with inside the sugar. Bake in preheated oven at 180 degrees for 15 minutes. Remove from oven and let cool on a grill. Garnish simple biscuits with jam and dust with icing sugar.