

## GOLDEN CASHEW NUT COOKIES

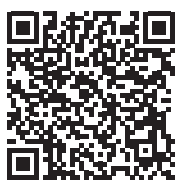
### METHOD

- 01 Select "Fan Plus" function and preheat the Miele oven to 170°C.
- 02 Cut cashew in half. Set aside.
- 03 Steam the salted egg yolk with a Miele steam oven at 100°C for 10 minutes. Let it cool and knead it into small pieces, set aside.
- 04 Mix softened unsalted butter, caster sugar and icing sugar. Mix well.
- 05 Add cake flour, corn starch, baking powder and salted egg yolk. Mix well and put the dough in the fridge for 30 minutes.
- 06 Take the dough out from the fridge. Use a rolling pin to roll it to around 0.5cm of thickness. Cut the dough into the desired shape, then place on the baking tray.
- 07 Mix egg yolk with water to form egg wash. Add cashew on top of the shaped dough. Brush the top with egg wash.
- 08 Put the dough in the preheated oven and bake for 12 minutes.
- 09 When completed, take them out from the Miele oven and let them cool down before transferring to another container to avoid damage. Ready to serve.

### INGREDIENTS

Salted Egg Yolk .....	4 pcs
Unsalted Butter .....	120 g
Caster Sugar .....	40 g
Icing Sugar .....	20 g
Cake Flour .....	180 g
Corn Starch .....	20 g
Baking Powder .....	1/4 tsp
Salt .....	1/4 tsp
Egg Yolk .....	1 pc
Water .....	1 tsp
Cashew .....	20 pcs

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Tips

- Avoid over mixing the butter mixture to prevent cookies from cracking.
- With "Fan Plus" function, the heat is circulated more evenly inside of the cavity, resulting in an efficient and effective handling on bigger portions of food.



1 h



4 persons

## 黃金腰果酥

### 做法

- 01 以「風扇加強」模式預熱Miele焗爐至攝氏170度。
- 02 先將腰果開半，備用。
- 03 將咸蛋黃放入Miele蒸爐，以攝氏100度蒸10分鐘。放涼後再搓開成小粒，備用。
- 04 無鹽牛油放置軟身，加入砂糖及糖霜拌勻。
- 05 加入低筋麵粉，粟粉，泡打粉及咸蛋黃，拌勻後放入雪櫃冷藏30分鐘。
- 06 取出麵團，用麵團棍推開至大約0.5厘米厚，再用所需模具，裁出形狀，放入焗盤上。
- 07 蛋黃跟水拌勻成為蛋水。將腰果放上麵團，再掃上蛋水。
- 08 將麵團放入已預熱的焗爐，焗12分鐘。
- 09 完成後，於室溫下放涼後才移動可以避免散開，即可享用。

### 材料

咸蛋黃 .....	4隻
無鹽牛油 .....	120克
砂糖 .....	40克
糖霜 .....	20克
低筋麵粉 .....	180克
粟粉 .....	20克
泡打粉 .....	1/4茶匙
鹽 .....	1/4茶匙
蛋黃 .....	1隻
水 .....	1茶匙
腰果 .....	20粒

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貼士

- 牛油切勿過度攪拌，否則酥餅完成後會容易散開。
- 利用風扇加強模式，有助熱力均勻傳送至焗爐每個角落，有效處理更多份量的食物。



1 小時



4 人份