



Sprüngli

BRUNSLI RECIPE

The delicious Brunсли following Sprüngli's sure to succeed recipe:



Makes approx. 100 – 120 Brunсли:

- 600 g *of almonds, unskinned, ground*
- 300 g *sugar*
- 300 g *cane sugar, finely ground*
- 50 g *cocoa powder*
- 2 *egg whites from medium-sized eggs*
- 1.5 dl *water*
- 0.2 dl *kirsch*
- 250 g *dark chocolate, 75% cacao*



This is how it's done:

Mix the ground almonds with sugar, cane sugar, cocoa powder, and egg whites. After that, melt the chocolate with the water in a bain-marie and mix in the kirsch. Add the chocolate-kirsch mixture to the almond-sugar mixture and combine to an even dough. Cover the finished dough and place somewhere cool for 1 hour.

Evenly roll out the dough between grease-proof paper until it is 1cm thick. To finish, sprinkle the surface of the dough with sugar crystals, cut out the Brunсли with a cookie cutter and place on a baking tray lined with baking parchment. Preheat the oven to 220° C and bake the Brunсли on the middle rack for about 5 – 6 minutes. Let them cool off on the

Tip from a pro:

For an irresistible flavour, mix in a hint of bitter almond oil after adding the egg whites.