

ZŠ a MŠ Rájec - Jestřebí



C.E.I.P. LUIS VIVES
XILXES CASTELLÓ ESPANA

CHRISTMAS COOKBOOK

Christmas across the border



Linz sweets

Linecké cukroví

Ingredients:

300 g (2 1/2 cups) plain wheat flour

200 g (3/4 cup) butter (softened, cut into cubes)

100 g (1/2 cup) powdered sugar

2 egg yolks

lemon zest (to taste, not necessary)

Jam (raspberry, currant or apricot works best)



Instructions:

- Prepare the dough
- Chill the dough
- Roll out the dough
- Cut the cookies
- Bake the cookies
- Assemble the cookies
- Dust with sugar



Instructions:

- **Prepare the dough** – mix flour, butter, sugar, yolks and lemon zest, until the dough comes together.



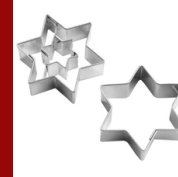
- **Chill the dough** – Shape the dough into a ball, wrap it in plastic wrap, and chill in the fridge for at least 30 minutes (or overnight).



- **Roll out the dough** – Preheat the oven to 170°C (340°F). Roll out the dough to about 3–4 mm thick on a lightly floured surface.



- **Cut the cookies** – Use a round cookie cutter to cut out the base cookies. For half of the cookies, cut out a small shape (e.g., a heart or star) in the center.



- **Bake the cookies** – Place the cookies on a baking sheet lined with parchment paper. Bake for 8–10 minutes, or until lightly golden at the edges. Let them cool completely.



- **Assemble the cookies** – Spread a small amount of jam on the full cookies. Place the cookies with the cut-out centre on top.



- **Dust with sugar** – Sprinkle powdered sugar over the cookies for decoration.



Vanilla crescents

Vanilkové rohlíčky

Ingredients:

340 g butter - room temperature

100 g powder sugar

420 g plain flour

160 g ground walnuts



Vanilla crescents - vanilkové rohlíčky

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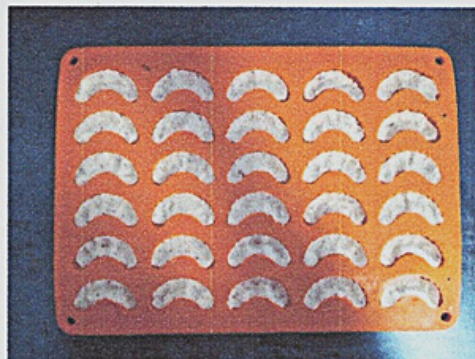
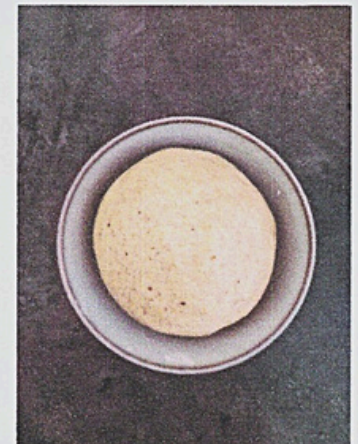
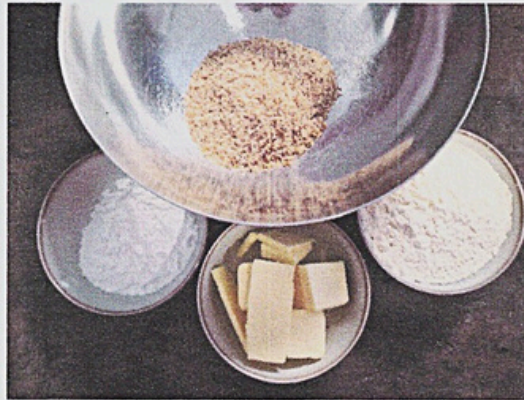
160 g ground walnuts

Instruction:

Prepare the dough – mix butter, powdered sugar, plain flour and ground walnuts.

Bake the vanilla crescents:

Bake the vanilla crescents for 15 minutes in form. Dust with sugar.





Hard Almond Nougat

Turrón

Ingredients:

- 200 g honey
- 200g sugar
- 1 egg white
- 300g almonds



Servings: 25

Prep time: 15 minutes

Cook time: 1 hour

Instructions:



1. Toast the almonds in a tray in the oven.

3. Beat the egg white until frothy.

2. Mix the honey and sugar in a pan over low heat.

4. As you continue to beat the egg white, slowly add the hot honey and sugar mixture.



5. Add the mixture back to the pan, and heat at a low to medium heat, and mix for a few minutes.

7. Pour nougat mixture into a silicone mold.

6. Add in the toasted almonds and mix.

8. Let harden on the counter at room temperature.

Polvorons

Polvorones

Servings: 38

Prep time: 10 minutes

Cook time: 15 minutes



Ingredients:

- 500 g flour
- 250 g butter
- 200 g icing sugar
- 120 g toasted and ground almonds
- ½ tsp ground cinnamon
- 1 pinch of salt

Instructions:

1. First, spread the flour on a baking tray and put it in the oven at 160°C for about 15 minutes, until it turns slightly golden.
2. Take it out, stir it with a fork, and let it cool.
3. Next, toast the almonds at the same temperature, just 8-10 minutes.
4. Leave the almonds to cool and grind them when they are cold
5. Sieve the toasted flour and add the ground almonds, icing sugar, soft butter, cinnamon and salt.
6. Mix well until a homogeneous ball is formed. Wrap it in plastic and leave it to rest for half an hour.



7. Roll out the dough and cut out circles with a biscuit cutter and place them on baking paper.



8. Bake them at 190° for 12 minutes and let them cool before eating them.

