

Mandarin Cookies

These scrumptious treats are a perfect balance of citrusy sweetness, featuring a delightful jam filling crafted from succulent mandarins and apricots. The cookies' delicate, buttery texture pairs beautifully with the bright and tangy flavours of the fruit jam, creating a harmonious medley.

Butter dough

50g butter
25g sugar
0.6g salt
10g whole egg
80g flour

METHOD. Mix the butter, sugar and salt in a stand mixer to a homogeneous paste. Add the whole egg. Gently fold in the flour. Store overnight in the fridge. Roll out to 4mm. Cut out 2 circles of 10cm. Bake for 8 min at 210°C.

Mandarin jam

83g mandarin purée
67g apricot purée
200g sugar
33g glucose
4g pectin glaze
4g citric acid (50% water)

METHOD. Mix and boil all the ingredients, except the citric acid, to 107°C. Add the citric acid. Fill the cookies with mandarin jam.

Notes
