

# L'OURSON GOURMAND DE NOËL GOURMAND L'OURS JOYEUX L'OURSON GOURMAND DE NOËL GOURMAND L'OURSON



## THE SWEET CHRISTMAS TEDDY BEAR

### THE RECIPE

#### For 10 shortbread biscuits

Prep time :

1 hour

Resting time :

12 hours

Baking time :

10 minutes

#### INGREDIENTS

##### Shortbread dough

- 125 g softened butter
- 28 g light brown sugar
- 18 g muscovado sugar
- 75 g wholemeal flour (T150)
- 75 g plain flour (T55)
- 1 pinch of fleur de sel
- ½ tonka bean, grated
- 1 pinch of ground cinnamon
- 1 egg white

##### Royal icing

- 150 g icing sugar
- 10 g egg white
- 1 tablespoon white vinegar

#### For the shortbread dough

In a mixing bowl, pour in the flours.

Add the butter, cut into small pieces, then rub the mixture between your fingers or mix with a paddle attachment until it reaches a sandy texture.

Incorporate the sugars, fleur de sel, cinnamon, and grated tonka bean. If you prefer, you can replace the tonka bean with vanilla.

Separate the eggs and add only the whites to the mixture.

Mix gently with a spatula or with the paddle attachment until the dough is smooth and homogeneous.

Shape the dough into a ball, wrap it in cling film, and refrigerate for 12 hours.

Once the dough has rested, roll it out to about 3mm thick.

Cut out the biscuits using bear-shaped cutters.

Place the shortbreads on a baking tray lined with baking paper or a non-stick mat.

Bake at 150°C for about 15 minutes, until lightly golden.

#### For the royal icing

Sift the icing sugar into a bowl.

Add the egg white.

Gently mix with a spatula until smooth.

Add the white vinegar to help with crystallisation, then mix again with the spatula. Adjust the consistency if needed: if the icing is too thick, add a little more egg white and mix until the desired texture is reached.

Make a piping cone using baking paper, fill it with the royal icing, and pipe the decorations onto the shortbreads.