



BUCKWHEAT COOKIES



INGREDIENTS

120 g sugar
1 egg
80 g oil, neutral
200 g walnuts
230 g buckwheat flour, fine
150 g milk
1 TL cinnamon

White chocolate
Raspberry jam

PREPARATION

1. Whisk the sugar and the egg, mix them with the other ingredients, and let the mixture repose for 15'.
2. Heat the oven to 170°C.
3. Put the mixture into an icing bag and create small cookies on a baking tray with baking paper. Flatten the cookies with a wet finger.
4. Bake the cookies for 20' and let them cool down.
5. Melt the chocolate in a bain-marie and fill it into a perforated freezer bag.
6. Create thin lines of chocolate and let it cool.
7. Spread the jam on a cookie and cover with a second one.