

Christmas Rye Gingerbread											
Amount	1		kg								
DESCRIPTION			Rye gingerbread, decorated with white glaze								
			Equipment: dough scrapper, rolling pin, thermometer, pastry bruch								
DOUGH			Dough preparation:								
Ingredients	Amounts	Unit		1. Put water in the pot, add sugar and stir until syrup is forming.							
rye flour	170	g		2. When sugar syrup has turned brown, add butter and stir until butter has melted.							
Wheat flour	340	g		3. When butter has melted, cool the syrup till 90°C.							
Butter	130	g		4. When syrup has cooled down, add Christmas spices and stir until the mixture turns smooth.							
Sugar	30	g		5. Poor the mixture in a bigger bowl and add rye flour, baking powder and wheat flour.							
Dark sugar syrup	60	g		6. Knead the dough.							
Water	150	g		7. Wrap dough in plastic wrap and refrigerate for 24 hours.							
Baking powder	5	pcs		8. The next day: take out the dough and before baking warm it up till room temperature and start rolling it out.							
Christmas spice	20	g		9. Press out the various figures with the cookie cutters.							
				10. Place the gingerbread cookies on the baking tray.							
				11. Bake for 7-10 minutes at 200°C.							
WHITE GLAZE			White glaze:								
Ingredients	Amounts g	Unit		1.Prepare the white icing. Whip the egg whites to a medium stiff froath, add the sifted icing sugar and lemon juice, continue to whip until smooth.							
Eggs white L	1	pcs		2. Put the mixture in pastry bag.							
Sugar powder	130	g		3. Decorate the gingerbread with sugar glaze.							
Lemon juice	5	g									