



## Ingredients

70 g	sugar
45 g	egg yolk (3 yolks)
45 g	egg white (from 1 egg)
2 tbsp	double cream
1 tsp	grated lemon rind from an organic lemon
2 tsp	cognac
100 g	rice flour
40 g	millet flour
40 g	corn starch
½ tsp	baking powder
1 tsp	cardamom
3 tsp	FiberHUSK® (15 ml)

rapeseed oil for boiling

# Fried Christmas Biscuits 30-40 pcs

The dough should be mixed in a food mixer.

Beat sugar and egg to a stiff in the mixing bowl. Stir double cream, cognac and lemon rind into the egg mix. Weigh the different flours, baking powder, cardamom and FiberHUSK® in a separate bowl and mix before adding it to the mixing bowl.

Stir for 10 minutes and leave to set in a cold place for a few hours or overnight.

Divide the dough into 3 equal portions and roll into thick sausages. Use a rolling pin to roll each sausage out into an oblong square about 3 mm thick.

Cut out rectangular biscuits with a knife (approx 4 x 8 cm) and loosen the biscuits from the table top with a spatula. Cut a hole in each biscuit just large enough to pull one end of the biscuit through the hole without tearing it.

Place the biscuits on a plate in the refrigerator to set. Take out a little portion at a time when you boil the biscuits.

Boil the biscuits in heated rapeseed oil (ca. 180°C). Boil a sample biscuit first to see if the oil is hot enough, so the biscuit will turn golden brown. Then put 4-5 biscuits in the pot at a time and turn them over, when they are half done.

Use a straining spoon to lift the biscuits out of the oil and place them on fat absorbing paper.

Store the biscuits in a cake tin with lid or in the freezer in a plastic container.

The recipe is from the Danish recipe book "Natural gluten-free baking" by clinical dietician Turid Nagelhus.

Gluten-free