



Matcha-Lime Bunnies / Rabbits

Results in approx. 60 pieces

INGREDIENTS

150 g butter, soft
100 g icing sugar
1 tsp SIROCCO Matcha (green tea powder), approx. 3 g
1 pinch salt
1 untreated lime
1 egg
200 g flour
Flour for rolling out the dough

1 bag white cake icing
Pistachios to garnish
Sugar eggs to garnish
SIROCCO Matcha (green tea powder) for garnishing

PREPARATION

Mix butter, icing sugar, Matcha and salt well with the mixer. Finely grate the lime peel. Add the egg and mix well. Mix in the flour, press the dough a little flat and keep covered for approx. 30 minutes in a cool place.

Preheat oven to 180 degrees. Roll out a 4mm thin layer of dough on a small amount of flour. Cut out the rabbits and place them on two baking trays covered with baking paper. Bake the biscuits in the middle of the oven for approx. 7 minutes.

Take it out, cool it down on a grid. Bake the second tray immediately.

Leave the glaze to become liquid according to the instructions on the packaging and place in a small bowl. Dip the rabbit feet in it, drain well, place on baking paper, garnish with pistachios, Matcha powder and sugar eggs and let dry.

Preparation approx. 1 hour
Cooling approx. 30 minutes
Baking per tray approx. 7 minutes

Have fun trying it out and enjoy Easter!

Our organic green tea powder Matcha:

Only the best leaves from the first harvest are selected for the Matcha. Available in 30 gram cans.

