



Anisbredeles

Ingredients:

300 g flour
250 g caster sugar
3 whole eggs
1 tablespoon green aniseeds

Beat the whole eggs with the sugar for 20 minutes until it forms a thick white foam.

Add the aniseeds.

Gently stir in the sieved flour (to form a relatively stiff dough).

On a buttered and lightly floured baking sheet (or greaseproof paper), divide up the dough into small heaps using two spoons or a pastry bag.

Leave the Anisbredeles to rest for a minimum of 4 hours, overnight if possible.

After resting/drying, cook the Anisbredeles in a medium oven at

180C° for about 10 minutes. The top part should remain white while the base turns a golden colour.

*Bon appétit and a very Merry
Christmas to you all!*

