



Napolitaine

NIBBLEDISH CONTRIBUTOR

Ingredients

For the dough

- 500g flour
- 350g unsalted butter
- 5 tbsp water

For the icing

- 200g icing sugar
- 2-3 tbsp water
- 1-2 drop red food colouring
- Strawberry jam

Instructions

Dough :

1. Rub the butter into the flour using your fingertips, until the mixture looks like fine breadcrumbs.
2. Add the water and knead until it forms a soft dough. Chill the dough for 30mins.
3. Roll the dough on a lightly floured surface to 5 mmthick.
4. Cut out small circles about 5 cm Ø.
5. Place them on a lightly greased baking tray and bake them in a preheated oven

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- 180° for 8 to 10 mins or until biscuits turn golden(pale yellow).
6. Allow to cool down.
 7. When cooled spread some jam over one biscuit and sandwich it up with another biscuit.
 8. Place the paired biscuits on a rack.

Icing :

1. Dissolve the icing sugar with the water and add in food colouring to obtain a pale pink colour.
2. Coat the biscuits with the icing and let it set.