

Miele

Alfajores

By Miele

20 minutes

Preparation Time

3 hours 30 minutes

Cooking Time

30

Serves



INGREDIENTS

Biscuits

- 100 g butter, softened
- 110 g (½ cup) caster sugar
- 1 tsp finely grated orange zest
- 1 tsp vanilla paste
- 1 egg
- 110 g (½ cup) plain flour
- 35 g (¼ cup) cornflour
- 25 g (¼ cup) Dutch processed cocoa powder
- ¼ tsp ground cinnamon

Dulce de leche

- 1 x 395 g tin condensed milk

Miele Accessories

- Baking tray

METHOD

Biscuits

1. Pre-heat oven on Fan Plus at 170°C.
2. Cream butter and sugar until light and fluffy, then add orange zest, vanilla paste and egg.
3. Sift in the dry ingredients and mix gently.
4. Form into a flat disc and wrap in cling film. Refrigerate for 30 minutes to rest.
5. Once dough has rested, roll out between 2 sheets of baking paper to an even thickness of approximately 5 mm.
6. Cut small rounds using a 4 mm cookie cutter. Place unmoulded cut biscuits onto a tray and refrigerate for 10 minutes, or until firm enough to lift without breaking.
7. Place biscuits on a baking tray, and place into pre-heated oven on shelf level 2. Cook for 10 minutes.

Dulce de leche

1. Place the sealed tin of condensed milk in a perforated steam container. Place in the steam oven and Steam at 100°C for 3 hours.
2. Remove from the steam oven and allow to cool for 15-20 minutes, or until safe to touch.

To assemble

1. Using one biscuit, pipe on the Dulce de leche then with another biscuit press together.

Hints and tips

- Biscuit can be made and frozen for up to 1 month.