

**Miele**

# Alfajores

By Miele

**20 minutes**

Preparation Time

**2 hours 30 minutes**

Cooking Time

**30**

Serves



## INGREDIENTS

100g butter, softened  
1½ cup caster sugar  
1 teaspoon finely grated orange zest  
1 teaspoon vanilla paste  
1 egg  
115g plain flour  
35g cornflour  
30g cup cocoa  
1¼ teaspoon cinnamon

## Dulce de leche

395g condensed milk (1 tin)

## **METHOD**

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 wrap. 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 5mm.
6. Cut small rounds using a 4mm 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 position 2. Cook for 10 minutes.

## **Dulce de leche**

1. Tip condensed milk into a solid steam tray and cover with foil, shiny side down.
2. Place in Pressure Steam Oven and select Pressure Steam at 120°C for 30 minutes.
3. Remove from the oven and stir Dulce de leche to remove any lumps (a stick blender or food processor can be used).
4. Place a sheet of cling wrap over the surface of the Dulce de leche and refrigerate overnight until cool.
5. Place in piping bag ready for use.

## **HINTS AND TIPS**

- Dulce de leche can be made ahead of time and kept for up to 1 month in the refrigerator.
- Biscuit can be made and frozen for up to 1 month.

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