Giulia's Gingerbread Moment

- Type 00 flour: 300 g
- Icing sugar: 230 g
- Butter: 130 g
- Egg yolk: 1
- Honey: 80 g
- Salt: a pinch
- Cinnamon: 2 tsp
- Ground nutmeg: ½ tsp
- Ground ginger: 2 tsp
- Ground cloves: 1 tsp
- Pasteurised egg white: 30 g
- Lemon juice: a few drops



Method

1. Mix the flour with the softened butter in a bowl, then add all the remaining ingredients: honey, icing sugar (80 g), ginger, cinnamon, nutmeg, ground cloves, egg yolk and salt.

2. Transfer the mixture to a work surface and knead briefly, just until the dough is smooth and evenly combined.

3. Immediately roll out the dough between two sheets of baking paper using a rolling pin, to a thickness of 4–5 mm. Leave to rest in the refrigerator for 30 minutes.

4. Remove the top sheet of baking paper and cut out shapes using cookie cutters. Place the biscuits slightly apart on a baking tray lined with baking paper and bake at 170°C (conventional oven, top and bottom heat) for approximately 13–14 minutes.

5. Prepare the icing: Whisk the egg white at room temperature. Once frothy, gradually add the sifted icing sugar (150 g) and a few drops of lemon juice. The icing is ready when it is white, glossy and thick. Decorate the gingerbread biscuits once completely cooled. Leave the icing to dry uncovered at room temperature until firm and hard to the touch.