

# Elisen Gingerbread

Cuisine: **German**  
Food category: **Pastry**




Author: **Retigo Team Deutschland**  
Company: **RETIGO Deutschland GmbH**





## Program steps


Preheating: 150 °C


1


 Hot air


 50 %

 Termination by time

 00:30 hh:mm

 145 °C

 80 %



Ingredients - number of portions - 60		
Name	Value	Unit
chicken eggs	18	pcs
brown sugar	540	g
honey	120	g
cinnamon	50	g
gingerbread spices	25	g
salt	1	g
almonds	750	g
hazelnuts	750	g
lemon peel	600	g
candied orange	600	g
wafers	60	pcs

Name	Value	Unit
egg whites	2	pcs
powdered sugar	200	g

Nutrition and allergens	
Allergens: 3, 8 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	284 kJ
Carbohydrate	31.3 g
Fat	14.4 g
Protein	5 g
Water	0 g

## Directions

Beat the eggs together with the sugar and honey until foamy, then mix in the other dough ingredients. The dough can be refrigerated overnight so that it sets nicely. Roll and cut the dough into desired sizes and place on the tray. Ideally, you should use a perforated, coated baking tray for baking.

The baking time depends largely on the size/volume of the gingerbread.

In the best case scenario, cut open a gingerbread after it has cooled down for a while and check it, if necessary extend the baking time. They should still be nice and soft on the inside but baked through, not hard at all.

After cooling, beat the egg whites until stiff and add the sifted powdered sugar and continue beating until smooth. Spread a thin layer over the cooled gingerbread cookies.

Tip: Couverture is also suitable for the coating.

## Recommended accessories



Perforated aluminium  
sheet, teflon coated