

Beehive pastries



Item no. 841314



STÄDTER®

Liqueur Spires

FOR 40 LIQUEUR SPIRES | WORKING TIME: APPROX. 50-60 MIN | BAKING TIME: APPROX. 10-12 MIN

Ingredients for the shortcrust base: 100 g flour, 50 g butter, 50 g sugar, 1 egg yolk, 1 tsp vanilla sugar, 1 tsp baking powder | **Ingredients for the mixture:** 200 g sponge fingers, 125 g icing sugar, 100 g butter, 1 egg white, 2-3 tsp cocoa, 2-3 tsp rum, 2-3 tsp condensed milk | **Ingredients for the cream filling:** 75 g butter, 1 egg yolk, 2-3 tbsps icing sugar, 2-3 tbsps rum or liqueur, a pinch of vanilla pulp or vanilla sugar

Preparing the shortcrust base:

Mix together all ingredients into a smooth dough, wrap it in film and leave it to chill for at least 1 hour. Then roll out the dough so it is approx. 3 mm thick and cut out into circles (ø 3.5-4.0 cm). Bake in the oven for approx. 10-12 min. at 180 °C (fan-assisted oven 160 °C).

Preparing the mixture:

Finely crumble the sponge fingers and mix with the other ingredients, chill and handle when cool.

Preparing the cream filling:

Stir together all ingredients into a cream.

Assembling the liqueur spires:

Make 2-3 cm-large balls from the mixture, form a slight tip and roll in granulated sugar. Then take the balls and press them into the wooden mould (already dusted with icing sugar). Make a hollow in the mixture by pressing into the bottom side of mould. Fill the hollow with cream using a piping bag. Seal the whole thing with a shortcrust base and carefully tap it out of the mould.

