

Gingerbread house



Organic Gingerbread Mix

N° 1375

Other applications:
Gingerbread, biscuits

1. Gingerbread base preparation

Organic Gingerbread Mix: 1000 g
Organic butter: 140 g
Organic honey: 210 g

Organic eggs: 60 g
Organic egg yolks: 25 g

Melt the butter and add the honey.

In a mixer fitted with the paddle attachment, pour this mixture over the gingerbread mix, then add the eggs and egg yolks.

Mix until a homogeneous batter is obtained. Let rest for 1 hour.

2. Royal icing

Organic egg whites: 60 g
Organic icing sugar: 400 g

Organic white vinegar: 5 g

Place the egg whites in the mixer bowl fitted with the whisk attachment. Gradually add the icing sugar, then the vinegar. Mix until a fairly stiff texture is obtained.

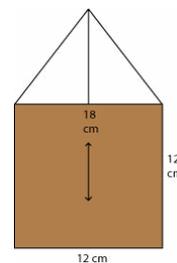
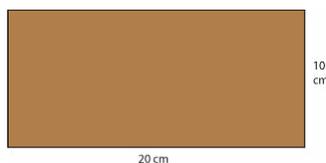
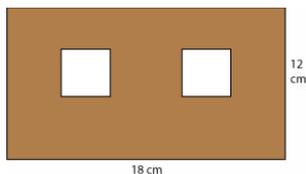
Pre-baking process

Roll out the dough to a thickness of 4 mm and cut out the required shapes (see diagram below)

Chill in the refrigerator for a few moments before baking.

Bake at 175°C for 15–20 minutes.

Once cooled, sand the pieces well to facilitate assembly.



Assembly

Assemble the two front walls with the two side walls of the house using royal icing, and let dry for about 10 minutes before placing the roof.

Decorate as desired; you may detail windows and doors using sugar or candy.

The roof can be made with royal icing, cereal, or candy. Be creative to make it impressive!