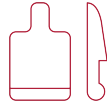




# Lemon and Lime Melting Moments



DIFFICULTY: EASY



PREPARATION TIME: 40 MINUTES



COOKING TIME: 15 MINUTES



SERVES: 6

## Ingredients

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### For the melting moment

250g unsalted butter at room temperature

250g plain flour

60g cornflour

60g icing sugar sieved

½ lemon zest

½ lime zest

½ vanilla pod seeded (or 1 tsp vanilla paste)

### For the Icing

200g icing sugar or icing mixture

60g butter

½ lemon zest

½ lime zest and juice

½ vanilla pod seeded (or 1 tsp vanilla paste)

## Method

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### For the melting moment

Place all the ingredients into a large mixing bowl. Use your fingers to work the butter into the flour until fully incorporated. Once the ingredients are combined wrap and place in the fridge for at least 30 minutes to allow the gluten to relax.

Once chilled pre heat the oven to 150° on Circo Therm and place a sheet of baking paper or silicon mat onto a universal tray. Remove the dough from the fridge and roll into balls around the size of a \$1 dollar coin and place onto the prepared tray.

Use a fork and lightly squash them down to 1cm high, If the mix sticks to the fork, coat it in flour to stop it sticking. Place into the preheated oven and bake for 15 minutes.

Once cooked, remove and set aside to cool.

### For the Icing

Place the ingredients into a mixing bowl and whip until the mix is white and fluffy. Scrape the sides of the bowl regularly to ensure even incorporation.

Place the icing into a piping bag with a number 5 round nozzle.

Pipe a generous amount of the icing onto the flat side of the melting moment, place another biscuit on top and gently squeeze until the icing almost reaches the edges.

Garnish with sifted icing sugar and serve.

## Notes

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