



North Star

Kuzey Yıldızı



8.8 ounces butter
2 yolks
1 tbsp yogurt
1 cup castor sugar
3 cups flour
1 tbsp wheat starch
1/4 tsp salt
2 tsp cinnamon
4 cloves
15 almonds

For Upper Side;
2 egg white
2 tbsp granulated sugar

- # Rest the almonds in hot water and decorticate them. Pound them to turn to powder. Pound the cloves to turn to powder also.
- # Put the egg whites into a small bowl with lid, place it onto the lowest layer of the refrigerator.
- # Put the yolks into a deep bowl, add the margarine, which is softened at room temperature. Add yogurt and castor sugar in it and stir it.
- # Add starch, cloves, salt, pounded almonds, cloves' powder and add sifted flour into the mixture little by little while kneading it. Make the dough reach medium consistency.
- # Cover it with nylon and place onto the lowest layer of the fridge. Refrigerate the dough for 2 hours.
- # Roll out the dough at the end of the refrigerating time, over the floured bench into 1/4 inch thickness. Cut it into pieces by star shaped biscuit mould.
- # Collect the remaining dough pieces. If the dough is softens, cool it down and roll it out again and cut into biscuits.
- # Place the biscuits onto the greased baking tray firmly. Particularly bake them in the oven, which is preheated to 338 F.
- # Remove the particularly baked biscuits from the oven and let them cool down. Add 2 tbsp granulated sugar into the egg whites in the fridge. Whisk it until it turns to snow shape.
- # Put the mixture of the egg whites onto the cooled down biscuits.
- # Bake them, without turning the egg whites turn to yellow but with solidifying them. So, you should bake the biscuits into the oven, which is preheated to 212 F, for 10 minutes. Turn off the heat of the oven after the baking and rest the biscuits in the oven for 5 minutes. Serve them cool.

Note: You should keep your hands cool, while kneading the dough.