

Lemon and Matcha Cookie Sandwiches

Ingredients:

- Macphie Shortbread Mix 1.000kg
- Margarine 0.500kg
- Matcha Powder 0.004kg
- Braun Sizilia Lemon Essence 0.030kg
- Macphie 5th Avenue White Icing 0.300kg
- Macphie 5th Avenue Sicilian Lemon Icing 0.100kg
- Dobla Dark Curls

Method:

1. Over a hob heat 100g of margarine until melted. Add the matcha and stir until dissolved. Once dissolved transfer to a bowl and leave in the fridge to set.
2. Add 400g of margarine, lemon essence and shortbread mix to a mixer and beat on slow until a stiff dough is formed
3. Roll out dough to 5mm thickness and use a cookie cutter to cut out circles.
4. Bake at 300F for 25 minutes
5. Once set, add matcha margarine and Macphie 5th Avenue White Icing to a bowl and beat for approximately five minutes until light and fluffy. Add to a piping bag.
6. Pipe a layer of icing onto half of the cookies, then sandwiching with remaining cookies
7. Heat Macphie 5th Avenue Sicilian Lemon Icing for 30 seconds, or until pipable consistency. Add to piping bag and decorate the top of the cookie sandwiches. Add Dobla Dark Curls and Macphie Sweet Snow for decoration if desired.

