

Limoncello ginger chunks

Ingredients

- 3 pieces of crystalized ginger
- 100 grams of butter
- 100 grams of caster sugar
- 100 grams of plain flour
- 1 egg
- 50 grams of powdered sugar
- 20 ml Limoncello di Fiorito



Preparation Method

Preheat the oven to 180-200°C and cover two baking trays with greaseproof paper. Cream the butter and sugar together until smooth, then beat in the egg. Finely chop the crystalized ginger, then stir into the batter. Stir in the flour to form a dough. Pull small pieces off the dough and place them on the baking tray. Bake the chunks in the oven for 10-12 minutes, or until the bites are starting to brown. Transfer the bites to a wire rack and allow to cool completely.

Put the powdered sugar in a bowl and stir in the Fiorito. The icing should be fairly liquid. Place a piece of baking parchment underneath the wire rack, then use a teaspoon to drizzle the icing over the ginger bites. Allow to set completely before serving. Serve with a glass of ice-cold Limoncello di Fiorito.