



Save christmas biscuits from the bin: Add them to your bakes



In the run-up to Christmas, everyone enjoys a few Mailänderli butter cookies and Zimtstern cinnamon stars. But after New Year, these home-made treats are often left in the tin, quite simply because we can't face eating any more! Throwing them away, however, would be a real shame. So why not take a look at my suggestion: bake a flan and add what's left of your biscuits. Crumble the Christmas bakes into tiny pieces and scatter them, along with some nuts, around the base of the flan. As an additional tip to get the base of the flan nice and crunchy, you could also add some breadcrumbs between the baking paper and pastry to help absorb the moisture. Ready to get started?

Then take a look at this simple recipe:

Apple flan

For a flan tin 30 cm in diameter

1 pack puff pastry, ready-rolled

500 g apples (or other fruit)

3 eggs



2-3 tbsp sugar

A generous sprinkle of vanilla seeds

2.5 dl single cream

3 tbsp hazelnuts (ground)

Leftover Christmas biscuits, crumbled

Peel the apples, core and cut into slices. Pre-heat the oven to 220 degrees. For the flan mixture, whisk the eggs with the sugar and vanilla seeds. Add the cream and mix well. Place the baking paper on a round baking tray and lay the pastry on top (if you like, scatter breadcrumbs in-between). Scatter the hazelnuts and biscuit crumbs on the pastry and place the slices of apple on top. Then pour in the mixture. Place the flan in the centre of the oven and bake for around 30 minutes (until the flan is golden). Leave to cool before serving.