

## Saanen-Brätzeli

250 g	butter
¼ litre	cream
125 g	pork fat
500 g	sugar
5	whole eggs
750 g	sifted flour
1	lemon zest
1	pinch of salt
3 dl	white wine
4-5 coffee spoons	kirsch
4 dl	water

- ❖ Mix butter, cream, lard and sugar until sugar is dissolved.
- ❖ Add all other ingredients and stir vigorously until smooth.
- ❖ Bake the Brätzeli golden in the Brätzeli iron and roll them up when warm.
- ❖ Use either the handle of a kitchen ladle or a wooden roller to roll up the dough.

Enjoy the Brätzeli!

Andrea und Markus Sprenger – von Siebenthal  
Hosts at the Golfhotel Les Hauts de Gstaad & SPA

