



Dominosteine (Dominoes)

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Ingredients

Makes approx. 50 pieces

For the jelly:

6 sheets of **gelatin**
 380g **apricot or currant jelly**
 100 ml **water**

For the dough:

2 **eggs**
 125 g **sugar**
 1 teaspoon **baking cocoa**
 2 tsp **gingerbread spice**
 ½ teaspoon **deer horn salt**
 200 g **flour**
 1 pinch of **salt**

For the marzipan:

300 g **marzipan paste**
 100 g sifted **powdered sugar**
 10-15 drops of **rum flavoring**

For the coating:

350 g **chocolate**
 30 g **coconut fat, solid**

Method

To begin, prepare the jelly so that it can harden. Line a rectangular baking pan with foil. Prepare the gelatin sheets according to package directions and at the same time, place the fruit jelly in a saucepan and stir with the water until smooth. Set aside two tablespoons of the jelly. Now add the gelatin to the saucepan and heat everything while stirring constantly. When the gelatin is dissolved let the mixture cool slightly and then pour it into the mold. Place in the refrigerator for at least 3 hours.

Preheat the oven to 185°C. Beat the eggs with the sugar. Mix the dry ingredients together. Gradually add this mixture to the egg and sugar mixture until a firm dough is formed. Bake in the same pan used for the jelly for 20 minutes.

While the gingerbread is baking, put the marzipan and rum flavoring in a bowl and sift in the powdered sugar. Knead thoroughly. Roll out between baking paper to the size of the baking pan you are using.

Cut the finished gingerbread dough into a rectangle, warm the jelly set aside and use it as glue to put the jelly sheet on. Place the marzipan on top. Put the whole thing in the refrigerator for an hour. Then cut into small cubes.

Break the chocolate into small pieces and melt it on a water bath. Add the coconut oil. Finally, cover the dominoes with the chocolate and let it harden.

Bon appétit!