



CRAFTED PASSION

Recipes

Sable Dough

180 g	plain flour
100 g	soft butter
60 g	icing sugar
20 g	almond powder
15 g	whole egg
	pinch of sea salt
	pinch of vanilla powder

Mix all the ingredients well except the flour. Sieve the flour and add slowly to the mixture by hand. Refrigerate overnight before using.

Apple Mousse

105 g	egg whites
45 g	sugar
10 g	soaked gelatin leaves
120 g	fresh apple puree
200 g	whipped cream

Whip the egg whites and sugar. Fold in the apple puree and gelatin, then the whipped cream.

Apple Compote

500 g	apple, peeled and cored
45 g	sugar
30 g	lemon juice
90 g	butter
1 g	cinnamon powder

Melt the butter, add all the ingredients and bring to a boil. Cool quickly.

Almond Biscuit

180 g	butter
60 g	sugar
60 g	brown sugar
60 g	eggs
40 g	roasted almonds ground
300 g	cake flour

Mix all the ingredients, roll and bake.

Crumble

200 g	butter
200 g	sugar
200 g	roasted hazelnut powder
180 g	cake flour
	edible gold powder

Mix all the ingredients except the gold powder and bake. When cold, break into small pieces and add the edible gold powder, shake well.

Decoration

Chocolate logo.

