



## 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 vanilla powder
	pinch of sea salt

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

### Vanilla Pastry Cream

350 g	milk
1	fresh vanilla pod cut lengthwise
70 g	sugar
20 g	corn starch
95 g	egg yolks
20 g	soft butter

Bring 270 g of milk, 35g of sugar and the vanilla pod to a boil. Remove the vanilla pod and scrape out the vanilla seeds into the hot milk, discard the pod. Mix the remaining milk with corn starch, add to the hot mixture and boil again. Mix the egg yolks and the rest of the sugar and pour into the hot milk before boiling one more time. Remove from heat and cool as fast as possible to 30°C. Merge in the soft butter and blend. Pour into a flat tray, cover and cool in the refrigerator quickly. Use within 1 day.

### Chocolate Nest

Using tempered dark chocolate, pipe thin lines on top of a greased aluminum molds, let set in the fridge. Remove chocolate carefully.

### Decoration

Wild strawberries, edible gold leaf, thin pulled sugar hair.

