

Crafted
Passion.
Gérard Dubois



SUMMER PALACE

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.

Low Fat Cream Cheese Mousse

360 g	low fat cream cheese
60 g	icing sugar
6 g	soaked gelatin leaves
240 g	low fat whipped cream

Mix the cream cheese and icing sugar, fold in the soaked gelatin leaves. Fold in the whipped cream.

Decoration

Fresh berries and seasonal fruit, sugar decoration.

