



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.

Wild Strawberry Crèmeux

250 g	wild strawberries
50 g	sugar
15 g	corn flour
15 g	water
30 g	butter
2	soaked gelatin leaves

Melt the butter, add the sugar and wild strawberries. Pour in the corn flour and water mixture, bring to a boil and add the soaked gelatin leaves. Cool before filling the round tart shell.

Chocolate Nest

Use tempered dark couverture to pipe thin lines on top of a greased aluminum mold, let it set in refrigerator. Remove it very gently before using.

Decoration

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

