



# BONAPARTE

## 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

500 ml	milk
1	fresh vanilla pod cut lengthwise
90 g	sugar
30 g	corn starch
120 g	egg yolks
25 g	soft butter

Bring 400 g of milk, 45 g 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 skin. Mix the egg yolks and the remaining sugar and pour into the hot milk before boiling one more time. Mix the remaining milk with corn starch, add to the hot mixture and boil again. 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 quickly. Use within 1 day.

### Decoration

Thin layers of crispy puff pastry, fresh raspberries.

