



Ingrédients

~~Crème au chocolat~~ ~~Crème de Dijon~~ ~~Biscotte~~ ~~Dijon Briottet~~

Butter	265 g
Hard boiled egg yolk	1
Sugar	310 g
Salt	5 g
Milk	300 g
Flour	250 g
Egg yolk	20 g
Custard powder	15 g
Cornflour	9 g
Groud almonds	75 g
Blackcurrants	100 g
Water	300 g
Zest of lemon	1/2
Lemon juice	15 g

300 g Fromage blanc 40% MG



Blackcurrant Frangipane Tart & sorbet

Les étapes

Pastry :

Mash the egg yolk and add 250 g of flour.

Dissolve 5 g of salt and 10 g of sugar in 50 g of milk.

Pour this mixture onto 190 g of butter. Finish by adding the yolk/flour mixture.

Knead and roll out twice. Roll into a ball and put in the fridge to rest.

Roll out and cut into 8cm circles.

Bake blind.

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