

BLACKCURRANT FRANGIPANE TART & SORBET

INGRÉDIENTS

Butter	**265 g**
Hard boiled egg yolk	**1 cl**
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**
Lemon juice	**15 g**
Fromage blanc 40% MG	**300 g**

PRÉPARATION

1. Pastry :
2. Mash the egg yolk and add 250 g of flour.
3. Dissolve 5 g of salt and 10 g of sugar in 50 g of milk.
4. Pour this mixture onto 190 g of butter. Finish by adding the yolk/flour mixture.
5. Knead and roll out twice. Roll into a ball and put in the fridge to rest.
6. Roll out and cut into 8cm circles.

7. Bake blind.

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.