



## **BLACKCURRANT CAKE**

## **Ingrédients**

- Blackcurrant berries 400 g
- Butter 70 g
- Blackcurrant pepper
- Flour 100 g
- Sugar 200 g
- Fluid cream 15 cl
- Eggs 6
- Almond powder 70 g

## **Préparation**

Heat the blackcurrant berries and butter. Add the Briottet blackcurrant liqueur. Add a pinch of blackcurrant pepper and 50g of sugar to remove the acidity of the blackcurrant.

In a bowl, mix the flour, the remaining sugar (150g), the almond powder, the cream and the eggs.

Mix the blackcurrant mixture with your mixture.

José, the owner of the restaurant "Le Goret" in Beaune received us in his kitchen to share some recipes with us. **A** blackcurrant cake with Briottet blackcurrant liqueur (see below) and an apple and mushroom granita with Briottet Chestnut Liqueur. Let's get to work! Recipe for 6 people

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