

Our Recipes

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Tarte aux pommes

A recipe by Neverly.

Cookies

A recipe by Josh and
Cimdel.

Far breton

A recipe by Evan.

Fondants

Recipes by Eva and
Mathilda.



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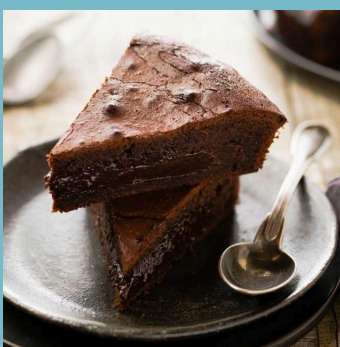
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Tarte aux pommes

Ingredients

6 golden apples,
1 pack of vanilla sugar,
30g of butter,
1 shortcut pie crust

Recipe:

1) Peel and cut 4 apples.

2) Put some water and the apples in a saucepan and cook. Add the vanilla sugar, and some water if necessary.

3) Peel and cut the 2 remaining apples into quarters, then into strips.

4) Heat up the oven to 210°C.

5) Spread the shortcut pastry in a baking pan (25cm) and sting with a fork.

6) Pour the apple sauce on the dough and place the strips of apples on it, forming a spiral or circles. Add the butter.



7) *Cook for 30 minutes.*

You can add some sugar on the tart while it is cooking.

Brownies

Ingredients:

- 150 g of sugar
- 100 g of butter
- 1 teaspoon of vanilla extract
- 200 g dark baker's chocolate
- 100 g of dried fruit (nuts, hazelnuts, pecan nuts, raisins, ...)
- 150 g of flour
- 50 g of hazelnut oil (or of nut oil)
- 2 eggs
- 1 pinch of baking soda and 1 pinch of salt

Recipe steps:

1) Cut the chocolate and put it in a big bowl with the butter cut into pieces.

Melt in the microwave (1m30) then whisk smooth and add the oil.

2) In another bowl, whisk the eggs, the sugar, the vanilla extract, then add the chocolate.

3) Add the baking soda, the salt and the flour, and mix.

4) Cut the nuts (and/or dried fruit) and add to the mixture.



5) *Pour into a dish (20 cm) and sprinkle with some nuts.*

6) *Bake for 25 minutes (180°c).*

Cookies

Ingredient

170g of sugar
170g of butter
2 eggs

1 packet of vanilla sugar
300g of flour
200g of dark chocolate

2 teaspoons of baking powder

Recipe

1. Cut the chocolate into small pieces.

2 Heat up the oven to 180°C.

3. Mix the butter , the sugar and the vanilla sugar.

4. Add the flour little by little. Mix well.

5. Add the chocolate chips.

6. With a tablespoon, spread stacks of mixture on an oven tray. Separate them and flatten them a little.



7. *Bake for 10 minutes.*

Far breton

Ingredients :

200g of flour / 150g of sugar / 75cl of milk / 1 piece of butter / 2 bags of vanilla sugar / 4 eggs

1)
Mix the flour, the milk, the eggs and the bags of vanilla sugar. Leave aside for an hour.

2)
Heat-up the oven and spread the butter in a dish. Pour the mixture in the dish.

3)
Cook for half and hour (oven at 200°C). Turn off the oven and leave the cake in it for another half hour.

4)
From the moment the dish is put in the oven, do not open the oven door for an hour.



You can add raisins or prunes to this cake. The prunes should be rolled into flour before being added to the mixture, so that they won't sink to the bottom of the dish.

Gâteau au chocolat très fondant

Ingredients :

200g of dark
chocolate

130g of sugar

50g of flour

150g of butter

4 eggs

1 teaspoon of salt



- 1. Melt the chocolate and the butter together.*
- 2. Add the other ingredients and mix.*
- 3. Pour in a buttered and floured dish.*
- 4. Bake for 30 minutes (150°C).*

Fondant au chocolat

Ingredients :

200g of dark chocolate, 150g of butter,
150g of granulated sugar, 50g of flour, 3 eggs

1. Break the chocolate into pieces, add 3 tablespoons of water. Melt in a double boiler (in a larger saucepan filled with water) or in the microwave oven.

2. In a bowl, mix the soften butter and the sugar. Stir until the mixture becomes light and creamy.

3. Add the eggs one by one, alternating with the flour.

Advice : you must stir and work the dough well between each egg and each flour supply, until these elements are completely incorporated into the dough.

4. Then add the melted chocolate to this mixture, stirring well with a spoon.



5. *Butter your mold, pour in the dough.*

6. *Bake in the preheated oven (150°C) for 25 to 30 minutes.*

Donuts

Ingredients :

625g of flour, 75g of melted butter, 1l of frying oil, 2 bags of yeast, 2 eggs, 35l of (warm) milk, 100g of granulated sugar, 1 teaspoon of salt

Mix the yeast, the milk, the salt, the eggs, the butter and half the flour.

Then add the flour a bit at a time. Knead for five minutes.

Put the mixture in a dish covered by a wet cloth.

Wait for an hour.

Put the ball on a board and flatten down to 1cm.

Cut with a doughnut cutter. Wait for an hour.

Heat up 1l of oil in a big saucepan.
Cook the doughnut 45 seconds on each side.



You can sugar, ice or fill the doughnuts.

"Bon appetit !"

Gâteau au chocolat façon Bounty

Main cake : 200g dark chocolate, 100g icing sugar, 70g butter, 3 tablespoons of flour, 3 eggs.

Coconut heart : 200 ml coconut milk , 40g grated coconut , 100g sweetened condensed milk , 4 teaspoons of cornflour

1- Melt the chocolate with the butter.
Break the eggs and whisk them. Add the eggs to the chocolate and whisk. Add the flour and the sugar mix.

2- In a separate dish, mix the coconut milk, the grated coconut and the condensed milk. Add the cornflour and mix.

3- Butter a dish (22/24cm) and pour half the chocolate mixture. Pour the coconut mixture. Top up with the remaining chocolate mixture.



4- Bake for 25 minutes (170 °). Leave to cool before taking the cake out of the dish.

Decorate with grated coconut.

Kinder XXL

Cake Ingredients :

3 eggs, 125g of flour, 125g of caster sugar, 1/2 bag of baking powder, 125g of single cream, 40g of cocoa



Filling ingredients :

200g of whipped cream, 400g of mascarpone,
4 teaspoons of sugar, 4 teaspoons of honey

1. Whisk the eggs .
2. Add the single cream and mix.
3. Incorporate the flour, the baking powder, the caster sugar and the cocoa, and mix .
4. Pour into a rectangular dish .
5. Put in the oven and bake for 20/25 minutes (180°C).
6. In a separate dish, put the mascarpone. Add the sugar and honey , then mix with an electric whisk.
- 7: Add the whipped cream and stir gently.
8. Cut the chocolate cake in two.
9. Spread the mixture on the slice of cake.
10. Top up with the other slice of cake.
11. Sprinkle with icing sugar or coat with chocolate.

Gâteau au yaourt (Yoghurt cake)

Ingredients :

1 plain yoghurt,
3 yoghurt pots of flour,
3 eggs,
1 pinch of salt,

2 yoghurt pots of sugar,
1/2 yoghurt pot of oil,
1 sachet of baking powder,
some grated lemon peel



1. Preheat the oven to 180 ° C. Break the three eggs into a bowl. Mix with an electric mixer.

2. Add the sugar and the plain yoghurt. Mix again with the electric mixer.

3. Add the rest of the ingredients; the flour, the oil, a pinch of salt, the baking powder and the grated lemon peel. Mix again.

4. Pour into a baking pan.

5. *Put inside the oven.
Bake it for 45 minutes.*

Don't open the oven while baking.