

# HOW TO MAKE

## Avocado crawfish tartlets with Maltese sauce

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"><li>• 10 oz flour</li><li>• 4 oz butter</li><li>• 2 oz ground hazelnuts</li><li>• 4 eggs</li><li>• 7 oz peeled crawfish tails</li><li>• ½ lemon</li><li>• Espelette pepper</li><li>• Salt and pepper</li><li>• 2 avocados</li><li>• 1/2 cup cream</li><li>• 1 Maltese orange</li><li>• 1 cup peanut oil</li></ul>	1	Combine the dry ingredients and the butter. Add the egg and knead well.	<ul style="list-style-type: none"><li>• 10 oz flour</li><li>• 4 oz butter</li><li>• 2 oz ground hazelnuts</li><li>• 1 egg</li></ul>	<p>« This is also delicious with shrimps...»</p>
	2	Preheat the oven at 350 Fahrenheit. Roll the dough and place it in the buttered tartlets pans. Cook for 10 minutes. Let the shells cool.	<ul style="list-style-type: none"><li>• ½ lemon</li><li>• 7 oz shrimps</li><li>• Espelette pepper</li><li>• Salt and pepper</li><li>• 2 avocados</li><li>• 1/2 cup cream</li><li>• 2 eggs</li></ul>	
	3	For the garnish: combine the crawfish tails, cubed avocados, lemon zest and lemon juice. Season. Add the egg and cream whisked together.	<ul style="list-style-type: none"><li>• 1 Maltese orange</li><li>• 1 cup peanut oil</li><li>• 1 egg</li></ul>	
	4	Fill the shells with the garnish and bake 10 more minutes.		
	5	Zest the orange and juice it. For the sauce: separate the egg white from the yolk. Whisk the white with a pinch of salt until firm enough (not too firm). Whisk the yolk with 2 TBS of the orange juice and slowly add the oil as you keep whisking. Combine the mayonnaise with the whites and the zests. Serve with the tartlets.		