

HOW TO MAKE

Croustillants au sesame, crème muscat

Shopping list

- 3 eggs
- 5.5 oz sugar, plus some for the caramel
- 1 oz butter
- 1.5 oz flour
- 1 oz sesame seeds
- ½ cup pistachios
- 1 cup muscat wine
- 1 oz cornstarch
- 1 cup heavy whipping cream
- grapes
- powdered sugar

Step

1

Preheat the oven to 425°

2

Melt the butter
In a bowl, whisk the egg whites and the sugar. Add the flour, the melted butter and the sesame seeds.
Chop the pistachios.

3

Spread the batter on a sheet of baking paper, scatter the chopped pistachios on top and cook for about 6 minutes (you want them to start to color).
In a bowl, whisk the egg yolks with the sugar, add the cornstarch and combine.
Bring the Muscat wine to a boil and pour on the egg batter whisking all the time.
Pour back in the saucepan and cook a few minutes to thicken the cream.
Whisk the cold cream into a chantilly and fold into the cooled Muscat cream.
Set aside in the fridge.

4

Prepare a caramel in a small saucepan (1cm sugar and a few drops water). Caramelize the grapes in it using a fork. Set aside on parchment paper.

5

On a nice serving plate stack: one disk, some cream with some grapes on it, another disk, more cream and grapes, cover with a disk and powder with some powdered sugar.
Place a few grapes around the plate.

What you need (serves 6)

- 2 egg whites
- 3.5 oz sugar
- 1 oz butter
- 1.5 oz flour
- 1 oz sesame seeds
- ½ cup pistachios
- 3 egg yolks
- 2 oz sugar
- 1 cup muscat wine
- 1 oz cornstarch
- 1 cup heavy whipping cream
- sugar
- grapes
- powdered sugar

Marguerite's tip

«Use any sweet white wine if you don't find Muscat.»

