

HOW TO MAKE

Croustillants au sesame, crème muscat

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"> • 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 	1	Preheat the oven to 425°		<i>«Use any sweet white wine if you don't find Muscat.»</i>
	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. 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).	<ul style="list-style-type: none"> • 2 egg whites • 3.5 oz sugar • 1 oz butter • 1.5 oz flour • 1 oz sesame seeds • ½ cup pistachios 	
	3	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.	<ul style="list-style-type: none"> • 3 egg yolks • 2 oz sugar • 1 cup muscat wine • 1 oz cornstarch • 1 cup heavy whipping cream 	
	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.	<ul style="list-style-type: none"> • sugar • grapes 	
	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.	<ul style="list-style-type: none"> • powdered sugar 	

