

# HOW TO MAKE

## Fraisier

### Shopping list

- 6.5 oz granulated sugar
- 6.5 oz flour
- 6.5 oz softened butter
- 3 eggs
- 3 teaspoons Crème de cassis
- 8 egg yolks
- 4 oz sugar
- 2 TBS flour
- 2 TBS corn starch
- 2 cups milk
- 1 pinch salt
- 6 oz softened butter
- 1 cup heavy cream
- Strawberries
- 4.5 oz almond meal
- 1.5 oz powdered sugar
- 1 egg white

### Step

### What to do

### What you need (serves 6)

### Marguerite's tip

1

Preheat the oven at 320 degrees Fahrenheit. With the eggs and the sugar together until it becomes white, add the orange blossom water, the flour and finally the butter. The butter mustn't be melted, just softened.

- 6.5 oz granulated sugar
- 6.5 oz flour
- 6.5 oz softened butter
- 3 eggs
- 3 teaspoons Crème de cassis

« You can also replace the strawberries by some raspberries and make a Framboisier! »

2

Pour in two cookie sheets buttered and lined with parchment paper. Cook for 10 minutes. Cut 16 circles. Boil the milk with the sugar and the salt. Whisk together the egg yolks, the flour and the cornstarch. Pour the milk over the egg mixture as you whisk, bring back to the pot on the stove and thicken. Set aside to cool. Whisk the cream. In the stand mixer combine the cooled crème patissiere with the whipped cream and the creamed butter.

- 8 egg yolks
- 4 oz sugar
- 2 TBS flour
- 2 TBS corn starch
- 2 cups milk
- 1 pinch salt
- 6 oz softened butter
- 1 cup heavy cream

NB: this recipe is calibrated for 8 cakes

3

Combine everything to get some marzipan. Roll thinly. Cut 8 circles.

- 4.5 oz almond meal
- 1.5 oz powdered sugar
- 1 egg white

4

Assemble the cakes in some circles lined with plastic film.