

HOW TO MAKE

Pets de Nonnes

Shopping list

- 1 1/3 cups water
- 1 pinch salt
- 2 TBS sugar
- 5.5 oz butter
- 6.6 oz flour
- 5 eggs
- 2 TBS orange blossom water

Step

1

Melt the butter in the water in a small saucepan, with everything but the flour. Let boil a few seconds and add the flour in one batch away from the stove. Combine well and place back on the stove to dry out.

2

Add the eggs one by one away from the stove, then the orange blossom water.

3

Heat the oil and drop little dollops of dough in it, only a few at a time. Once golden colored on one side turn, then drain and sprinkle with sugar.

What you need (serves 6)

- 1 1/3 cups water
- 1 pinch salt
- 2 TBS sugar
- 5.5 oz butter
- 6.6 oz flour

- 5 eggs
- 2 TBS orange blossom water
- granulated sugar to sprinkle

Marguerite's tip

