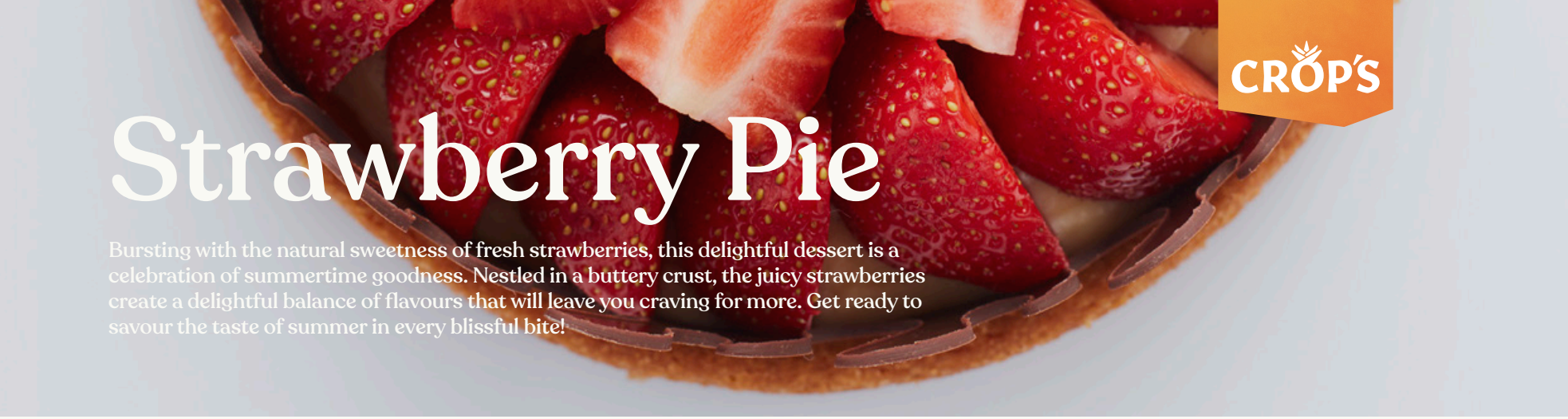

Strawberry Pie

Bursting with the natural sweetness of fresh strawberries, this delightful dessert is a celebration of summertime goodness. Nestled in a buttery crust, the juicy strawberries create a delightful balance of flavours that will leave you craving for more. Get ready to savour the taste of summer in every blissful bite!

Sablé breton

85g butter
85g brown sugar
10g whole egg
2g baking powder
0,5g sodium bicarbonate
115g flour

METHOD. Soften the butter in a stand mixer. Add the brown sugar. Add the whole egg. Add the flour together with the baking powder and sodium bicarbonate. Store in the fridge overnight. Roll out to 6 mm. Put into a round baking mould of 18 cm. Bake for 18 min at 210°C.

Crème patissière

100g milk
10g whole egg
8g pudding powder
25g sugar

METHOD. Boil the milk together with the sugar. Mix the pudding powder with the whole egg. Pour the boiling milk onto the mixture. Pour everything back in a saucepan and bring to the boil, stirring continuously. Cool down in the fridge. Pipe the crème pâtissière onto the sablé breton. Decorate with frozen strawberries and strawberry glaze.

Notes