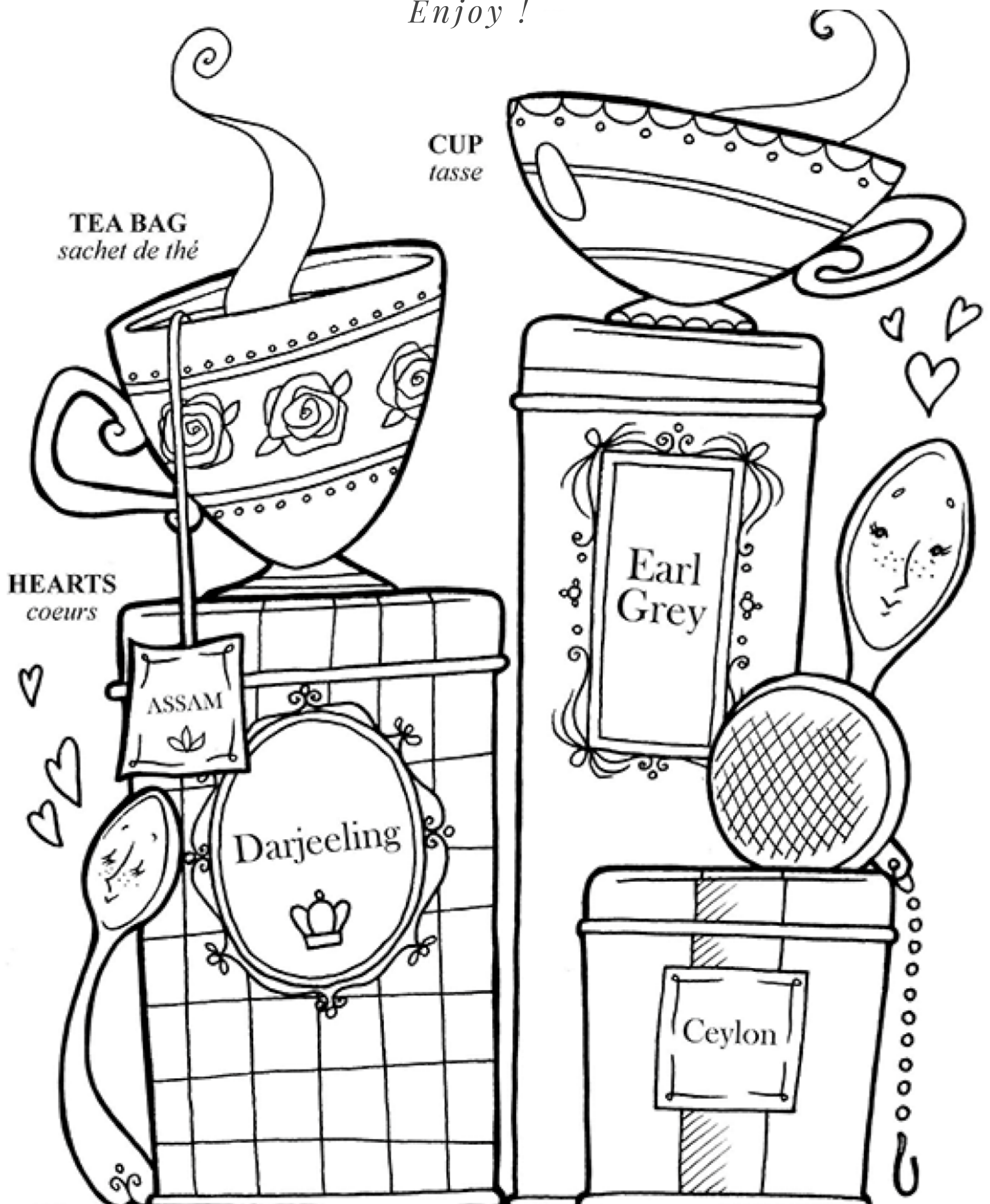


# IT'S ROYALTEA TIME

*Enjoy !*





# ETON MESS



## Ingredients

*200g digestive biscuits*

*100g unsalted butter*

*Strawberries*

*150g mascarpone*

*200g white chocolate*

*small meringues*

*1 TSP vanilla extract*

*500g cream cheese*

*275ml whipping cream*



## Directions

- 1. First, crush the biscuits, add the butter and stir.*
- 2. Then, spread the pastry at the bottom of a mold.*
- 3. Pour the cream cheese in a bowl and mix. Add the melted chocolate and mix.*
- 4. Pour the whipping cream in a bowl and add the mascarpone and the vanilla and mix.*
- 5. Add the mixtures in the mold and pour a strawberry coulis.*
- 6. Finally, add meringues, strawberries and the coulis.*

By Clara, Léna and Emma

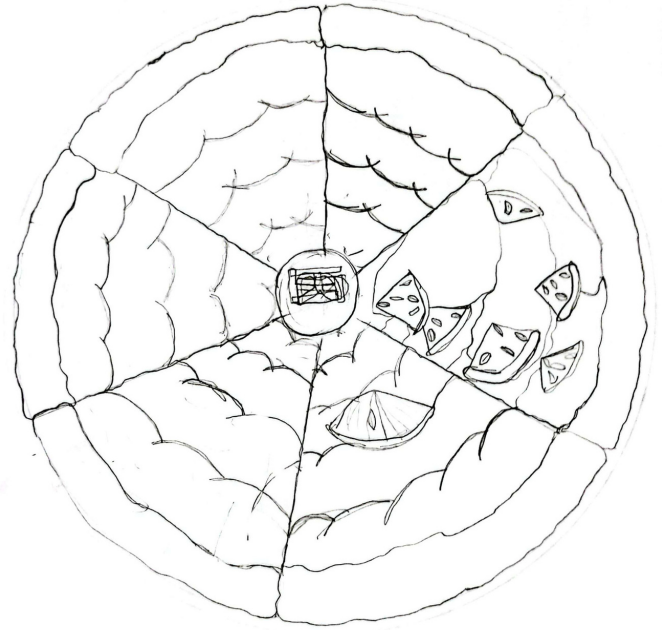


# APPLE PIE



## Ingredients

4 apples  
220g flour  
140g butter  
60g sugar  
2 egg yolks  
25cl water  
1 egg  
80g cream



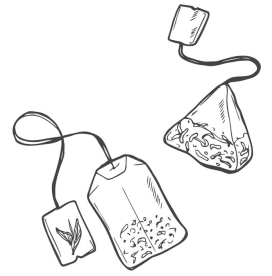
## Directions

- 1. First, peel the apples and slice them.*
- 2. Then, fry the butter in a pan and add sugar.*
- 3. Cook this for about 5 minutes, then put it in a mold. Stir an egg to make egg wash.*
- 4. Spread the pastry over the mold. Remove some if it's too big, make a little chimney in the center to let the steam out. Egg wash the pastry and sprinkle a pinch of brown sugar.*
- 5. Bake it in a oven for about 40-45 minutes with a temperature of 180°C.*
- 6. Finality : enjoy your meal !*

By Elias, Imrane, Hugo, Raphaël and Wayne

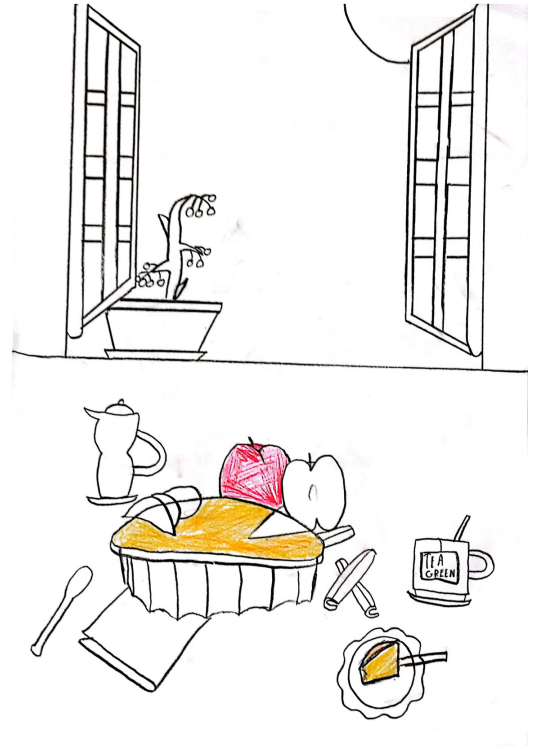


# CRUMBLE



## Ingredients

- 4 Apples*
- 150g sugar*
- 1 TSP lemon zest*
- 500g flour*
- 1 TSP vanilla extract*



## Directions

- 1. First, slice the apples and put them in a pan. Pour the sugar and the lemon zest.*
- 2. Then, pour the flour and the butter in a bowl and mix.*
- 3. You can add honey. Mix the mixture.*
- 4. Spread the apples in a mold and sprinkle them with the mixture.*
- 5. It goes in the oven during 30min.*
- 6. It smells incredible and now you have got a beautiful crumble !*



# SPONGE CAKE



## Ingredients

*250g flour*

*4 eggs*

*250g sugar*

*250g butter*

*mascarpone*

*jam*

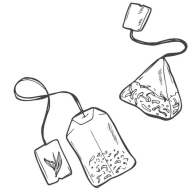
*Strawberries*



## Directions

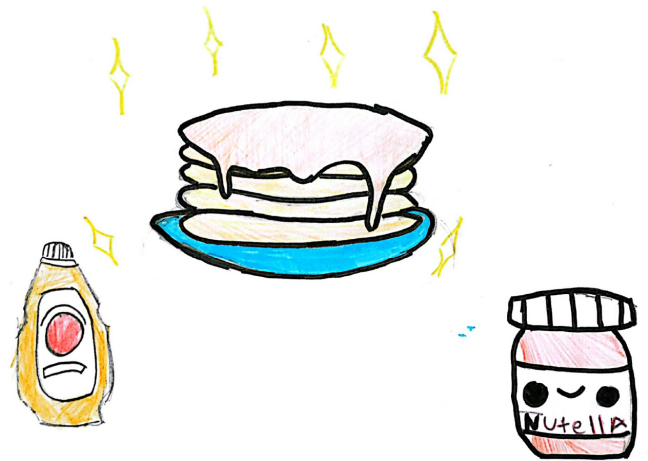
- 1. First, pour the flour in a bowl and add butter and sugar. Mix the pastry.*
- 2. Then, add eggs and mix. Pour it in a mold.*
- 3. Bake it in the oven for 20min in 170°C.*
- 4. Wait and take the cake out of the oven.*
- 5. Slice it in two parts and add the mascarpone, the jam, the strawberries and close the cake.*
- 6. Finally, have a nice lunch !*

# PANCAKES



## Ingredients

*150g flour  
200ml milk  
1 egg  
(1 TSP sugar)  
a pinch of salt*



## Directions

- 1. Take a cup as a measure.*
- 2. First, put 1 cup of flour and 1 cup of milk in a bowl.*
- 3. Break 1 egg in it and stir the preparation.*
- 4. Then, slice the butter and put some butter in a pan. Make circles with the preparation.*
- 5. Fry the preparation and wait.*
- 6. Finally, you can eat the pancakes !*

# CINNAMON ROLLS

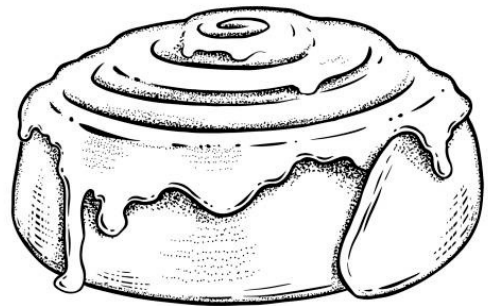
## Ingredients

### *The dough :*

- 2 cups of warm milk*
- 1/2 cup of sugar*
- 1/2 cup of unsalted butter*
- 2 1/2 cup of active dry yeast*
- 4 cup of flour*

### *The filling :*

- 3/4 cup of light brown sugar*
- 3/4 cup of softened butter*
- 2 big table spoon of cinnamon*



## Directions

### *The dough :*

- 1. First, mix the milk, the sugar, the butter and the active dry yeast and put the mixture in a warm place during 10min.*
- 2. Then, add 4 cups of flour and stir.*
- 3. Cover with cling film and let it rise for 1 hour in a warm place.*

### *The filling :*

- 1. Mix all the ingredients*

### *The kneading :*

- 1. When 1 hour is over and when the dough has doubled in size, add 1 cup of flour, 1 baking powder and 1 spoon of salt and put the filling on the dough.*
- 2. Then, roll the dough in one big stick and after slice it and cover it during 45min.*
- 3. Finally, bake the cinnamon rolls in the oven during 30min 180°C.*

By Prohor

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