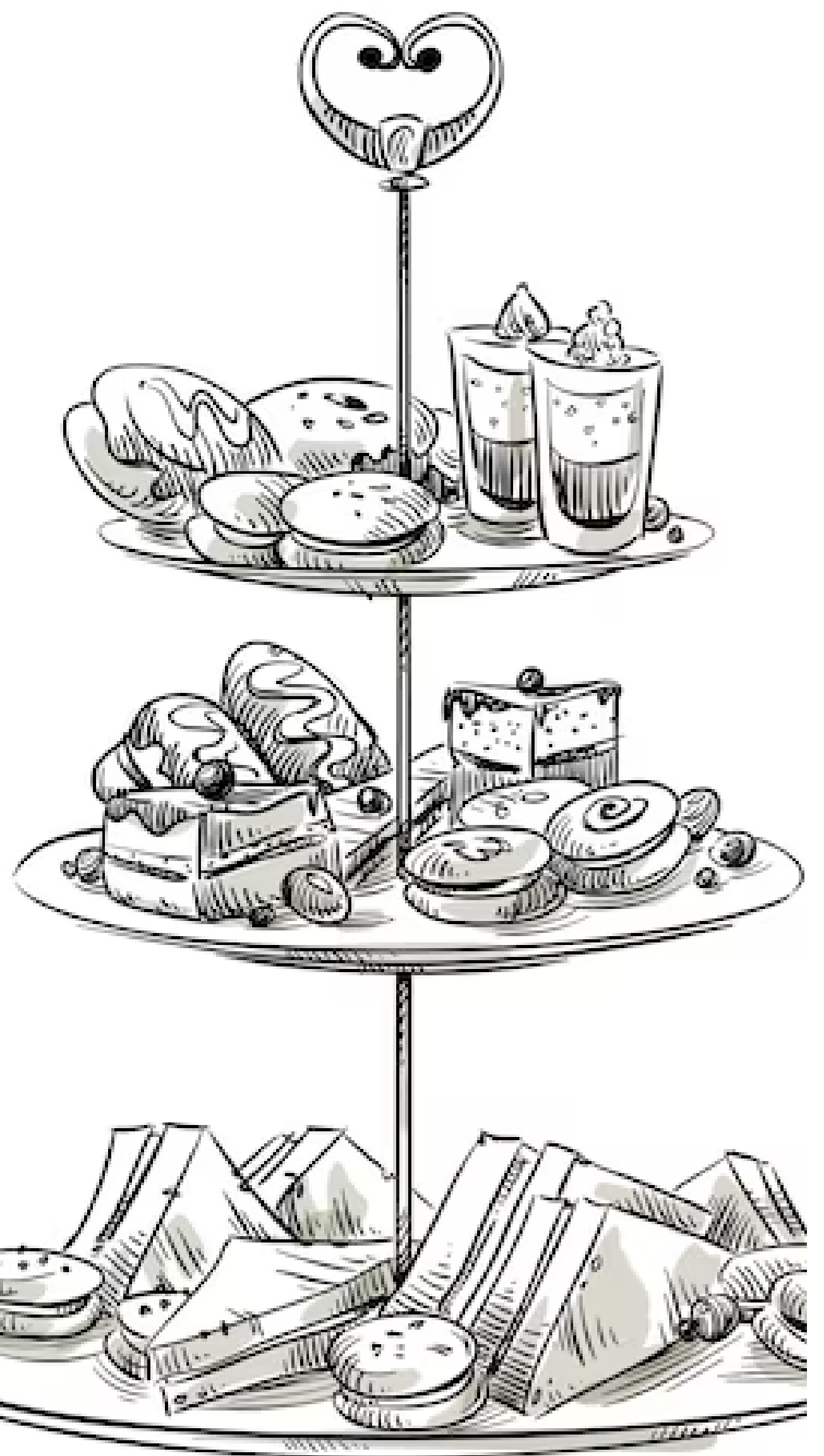


English recipes book

IT'S ROYALTEA TIME

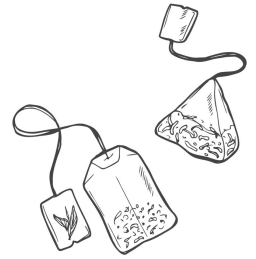
Enjoy !



6ÈME4 CLASS 2022-2023

and Miss VERGEROLLE

ETON MESS



Ingredients

500g strawberries

100g powdered sugar

1 TSP vanilla extract

300ml whipping cream

150g chocolate

50g meringues



Directions

- 1. First, slice the half of the strawberries in a bowl.*
- 2. Put the sugar in the bowl*
- 3. Then, pour the vanilla extract in another bowl and pour the whipping cream too and mix them.*
- 4. Slice the second half of the strawberries and break the meringues.*
- 5. Pour the strawberries in a glass, add the mixture on the top.*
- 6. Finally, pour again some strawberries and some meringues and add the mixture on the top.*

By Louca, Théo and Brennan



PANCAKES



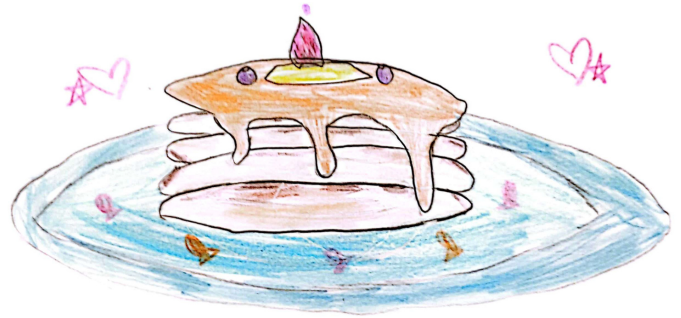
Ingredients

1/2 cup of milk

1/2 cup of flour

1 pinch of salt

1 egg



Directions

1. First, put the flour in a bowl.

2. Then, put the the milk in the bowl.

3. Add a pinch of salt.

4. Then, break one egg in the mixture.

5. Stir the mixture.

6. Fry the pancakes in a pan and form circles.

7. Finally, take the pancakes with a spatula and garnish as desired and eat.





BANOFFEE PIE



Ingredients

115g butter

10g sugar

4 bananas

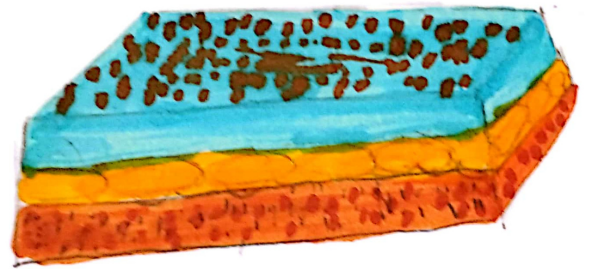
cocoa powder

2 eggs

330g mascarpone

25cl liquid cream

200g digestive biscuits



Directions

- 1. First, melt the butter and mix it with the sugar in a bowl.*
- 2. Crush the biscuits and mix them with the butter and the sugar. Put the mixture at the bottom of a mold.*
- 3. Prepare the salted butter caramel : Cook the sugar in a pan as soon as it becomes caramel and add the salted butter and the liquid cream.*
- 4. Then, spread the salted butter caramel in the mold. Slice the bananas and spread them on the top of your mixture*
- 5. Stir the egg white until it stiff. Mix the mascarpone with the egg yolk and add the sugar. Add the egg white to this mixture.*
- 6. Finally, put everything in a piping bag and form small domes on the bananas and serve with sprinkle cocoa powder.*

By Hanna, Clara, Assia and Léa

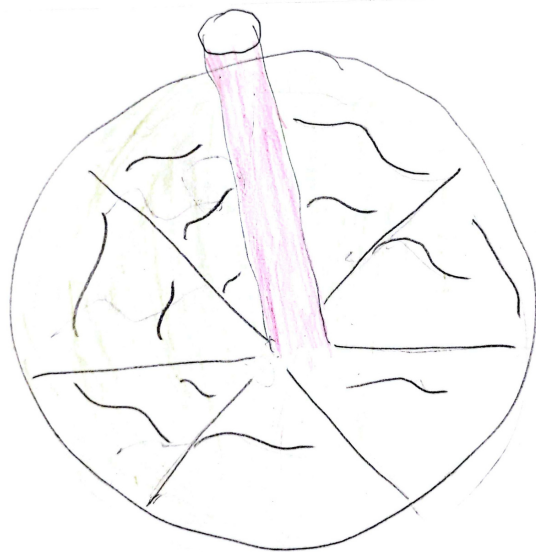


APPLE PIE



Ingredients

- 6 apples
- 3 TSP brown Sugar
- 25g butter
- 1 TSP cinnamon
- 1 TSP nutmeg
- 1 TSP ginger
- 1 pastry
- 1 egg



Directions

1. First peel the apples and slice them.
2. In a hot pan put a nice piece of butter, a pinch of cinnamon, grated nutmeg and a pinch of ginger. Shake up. Add 3 spoons of brown sugar and the apples. Cook this for about 5 minutes, then put it in a mold. Stir an egg to make egg wash.
3. 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.
4. Bake it in a oven for about 40-45 minutes with a temperature of 180°C.
5. Finality : enjoy your meal ! You can eat it with vanilla ice cream.

By Gabriel. S and Oscar



COOKIES



Ingredients

150g flour

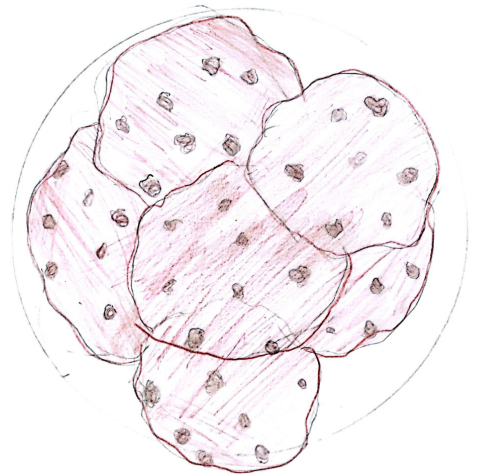
120g butter

1 egg

100g brown sugar

chocolate chips

some milk



Directions

- 1. First, ut the flour and the sugar in a bowl.*
- 2. Then, add the egg and the butter.*
- 3. Mix the mixture.*
- 4. Knead the pastry and form circle to make cookies.*
- 5. Bake the cookies in the oven.*



SCONES



Ingredients

500g flour

150g butter

1 cup milk

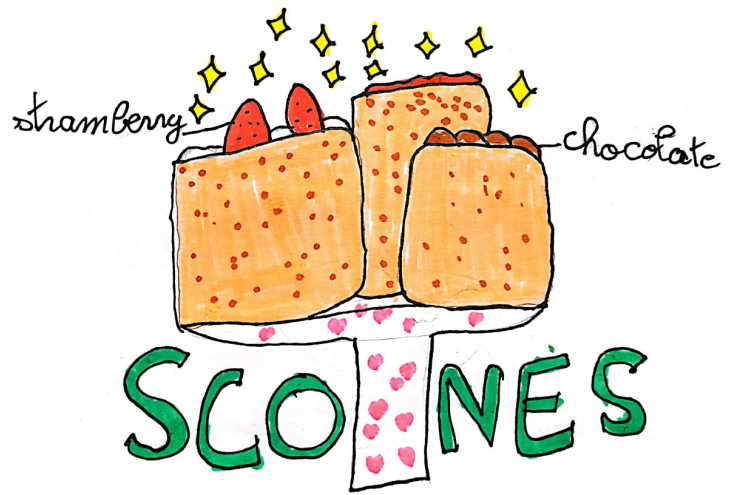
60g sugar

150g chocolate

1 TSP virgin olive oil

1 pinch salt

180°C in the oven



Directions

- 1. First, in a bowl pour the flour and the butter. Add a pinch of salt and the sugar.*
- 2. Knead until it gives a pastry.*
- 3. Then, pour the milk to the chocolate and mix. Put 30min the mixture in the fridge.*
- 4. Roll out the pastry and put it on a tray, sprinkled with olive oil.*
- 5. Finally, bake everything in the oven.*

By Lina, Aliyah and Julia