



SPRINGTIME

**DECORATED
BUTTER PASTRY**
Recipe



Ingredients

Custard cream

2 eggs
100 gr sugar
50 gr flour
Milk (1 l + 1/2 glass)
1 vanilla pod

Decorations

Blueberries
Chocolate
Gold marbles



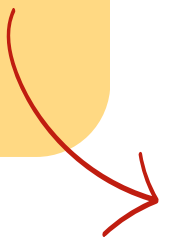
Instructions

To make the custard cream, mix the egg yolks with the sugar. Whisk until the mixture whitens.

Add the flour and mix with the sugar/egg mixture. Add 1/2 glass of milk to make the mixture more liquid.

Heat 1 l of milk. When the milk is lukewarm (after 3-4 minutes), add the egg/flour/sugar/milk mixture and the seeds of the vanilla pod.

Whisk until the mixture boils. Let the custard cream cool down before you start decorating.



Butter Pastry

1135.1075

Make a slice in the pastry. Using a bag, make a spiral of custard cream.

Garnish with blueberries and a chocolate spiral.

Finish with decorative pearls.



enjoy!