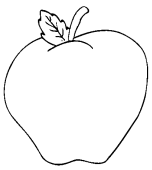

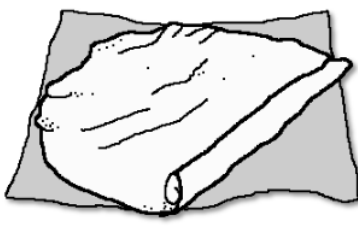
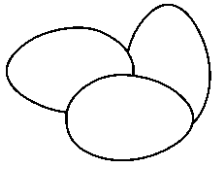
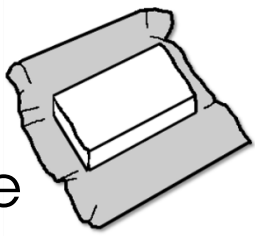
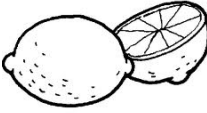
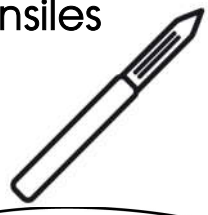


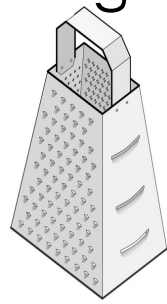




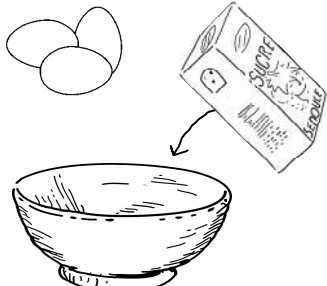
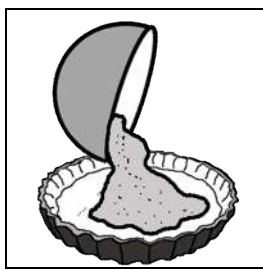


Tarte pommes rapées - citron

Les ingrédients	
4 	150 g de 
	2 
80 g de 	2 

Les ustensiles	
1 économe 	1 saladier 
1 presse-agrumes 	1 râpe 
1 cuillère 	1 moule à tarte 

Déroulement

<p>Râper la peau des citrons et les presser.</p> 	<p>Eplucher les pommes et les râper dans le saladier. Ajouter le jus de citron et les zestes.</p> 	
<p>Ajouter le beurre fondu, les œufs et le sucre.</p> 	<p>Etaler la pâte et verser le mélange.</p> 	<p>Faire cuire à 210°C pendant 40 min.</p> 