

Recette des tuiles aux amandes



Les ingrédients



80 g de beurre fondu



80 g d'amandes effilées



60 g de Maizena

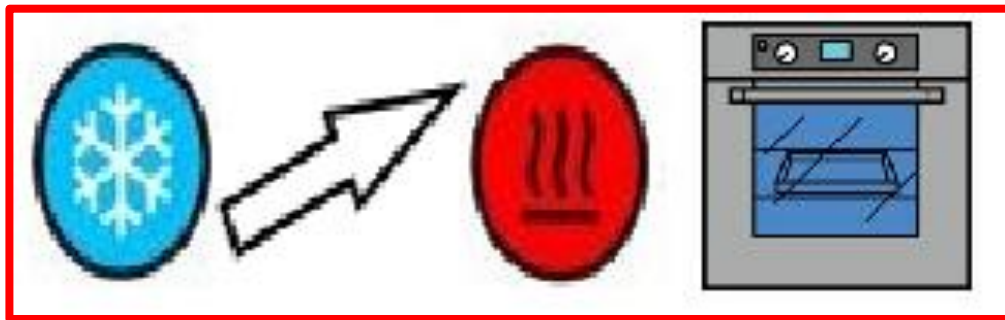


60 g de sucre glace



3 œufs

1.



210°C (Th 7)

Préchauffer le four à 210°C (Thermostat 7).

2.

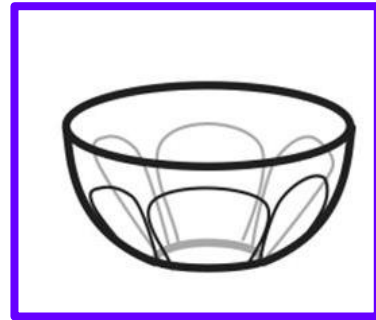
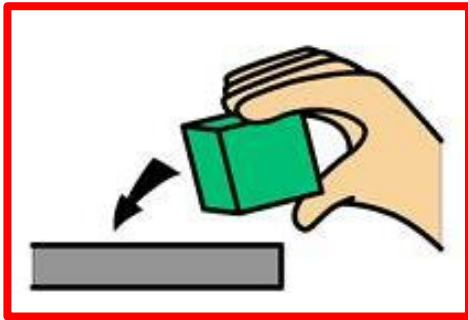


60 grammes



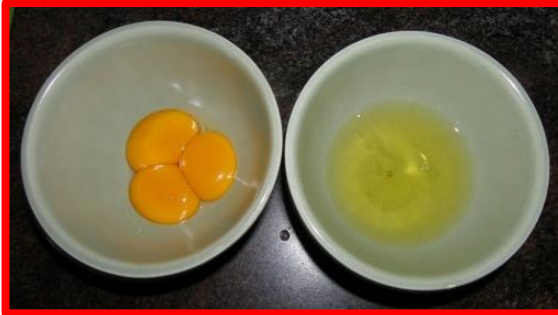
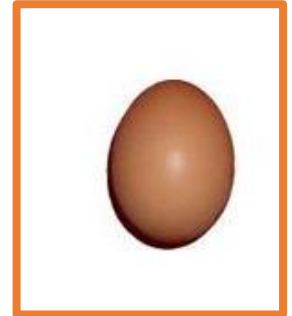
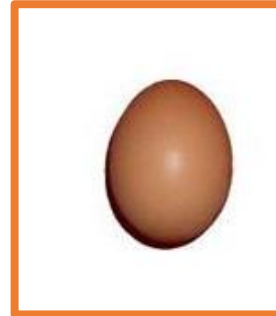
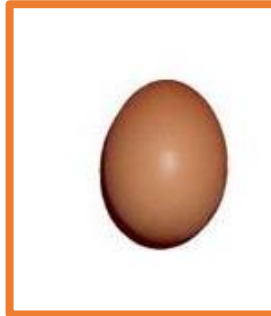
Peser 60 grammes de sucre glace dans un bol.

3.



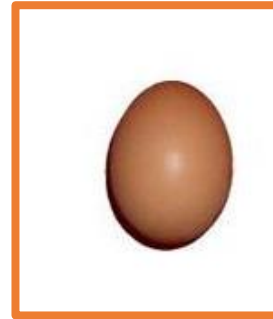
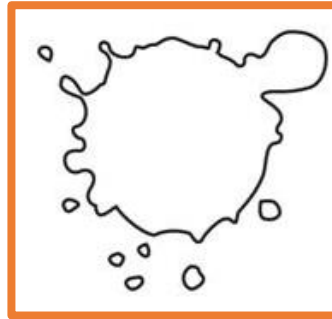
Verser le sucre glace dans le saladier.

4.



Casser les œufs et séparer le blanc du jaune.

5.

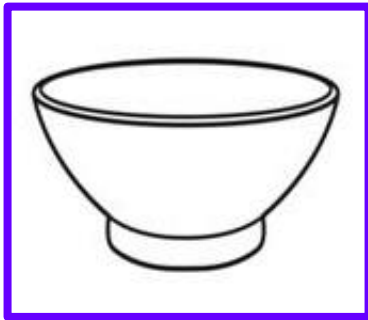
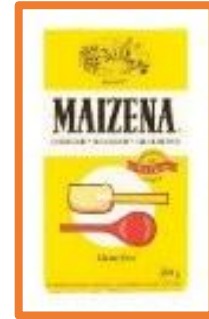


Battre les blancs d'œufs avec le sucre glace pendant cinq minutes.

6.

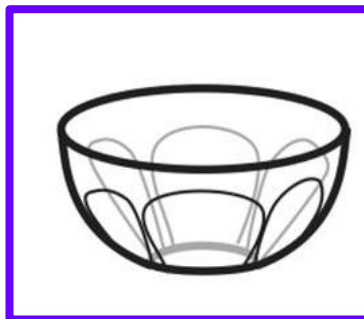
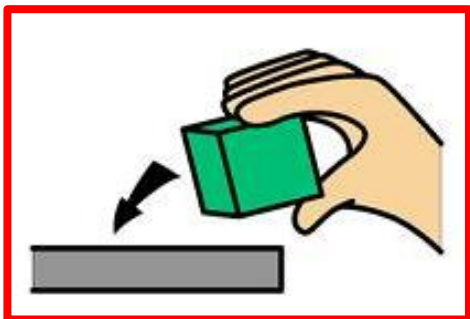


60 grammes



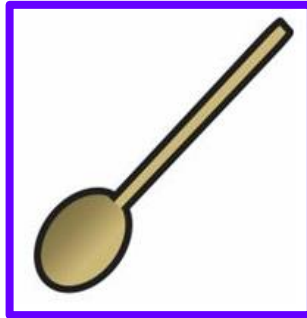
Peser 60 grammes de Maizena dans un bol.

7.



Verser la Maïzena dans le saladier.

8.

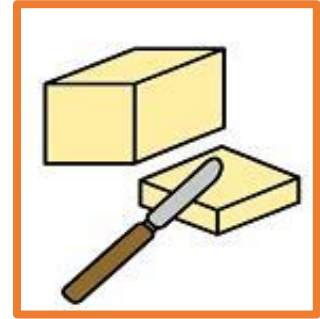


Mélanger avec une cuillère en bois.

9.

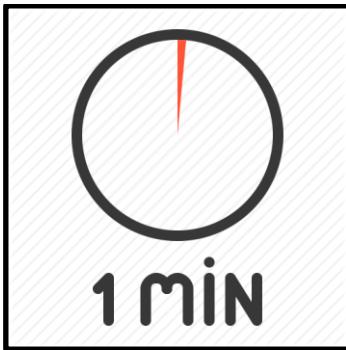
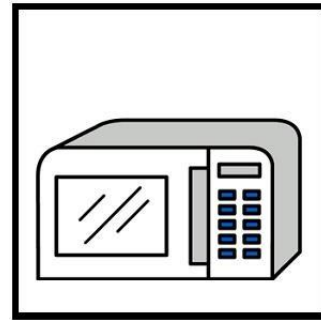
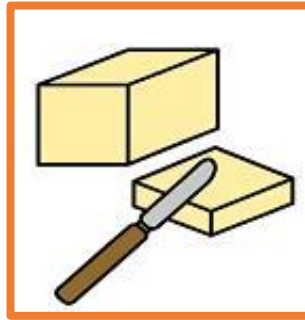
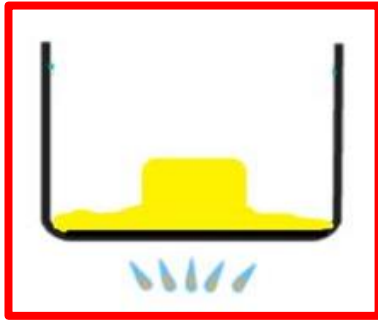


80 grammes



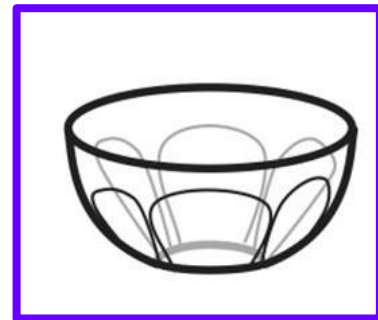
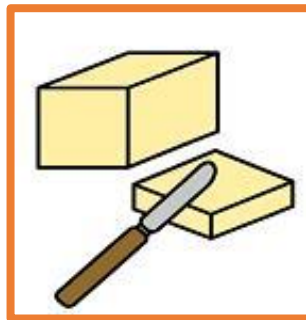
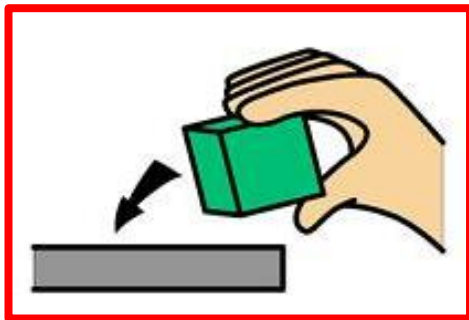
Peser 80 grammes de beurre.

10.



Faire fondre le beurre au four à micro-onde pendant une minute.

11.



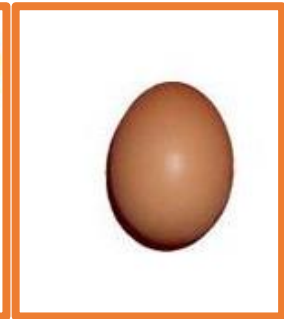
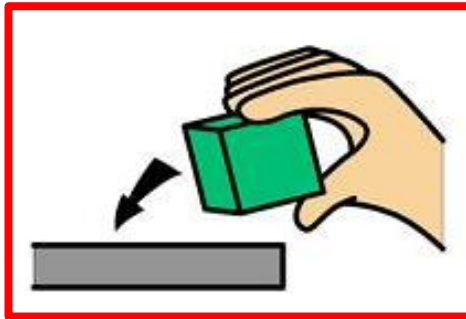
Verser le beurre fondu dans le saladier.

12.



Battre pendant une minute.

13.



Verser les jaunes d'œufs dans le saladier.

14.

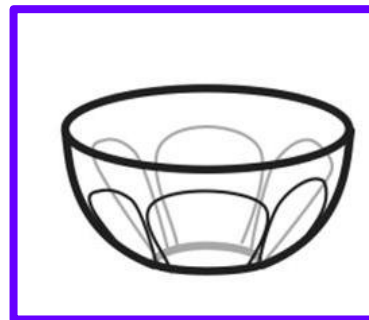
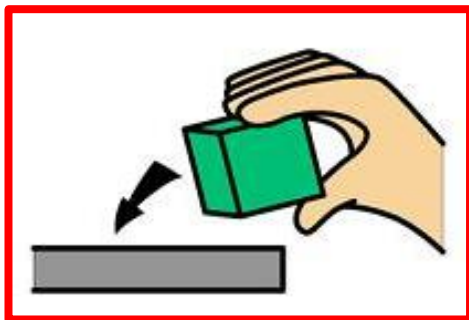


80 grammes



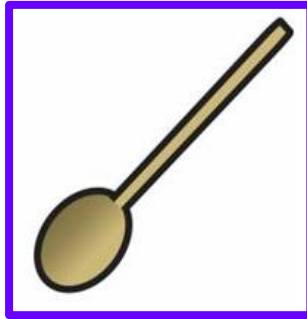
Peser 80 grammes d'amandes effilées.

15.



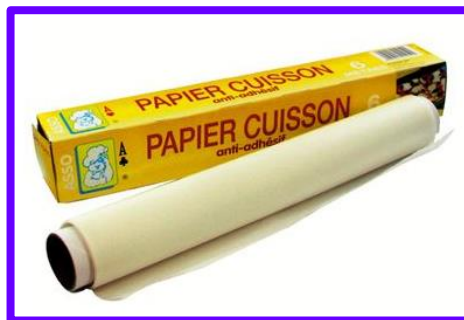
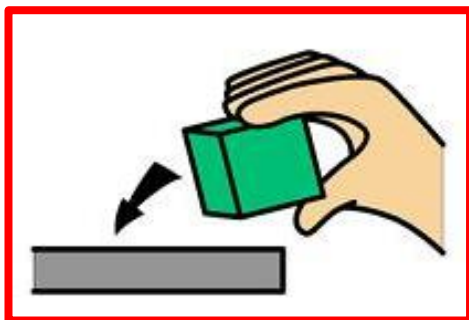
Verser les amandes effilées dans le saladier.

16.



Mélanger avec une cuillère en bois.

17.



Placer du papier cuisson sur le fond de la plaque.

18.



Faire des petits tas de pâte.

19.



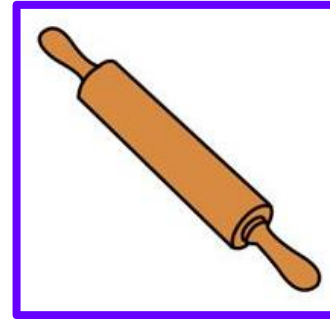
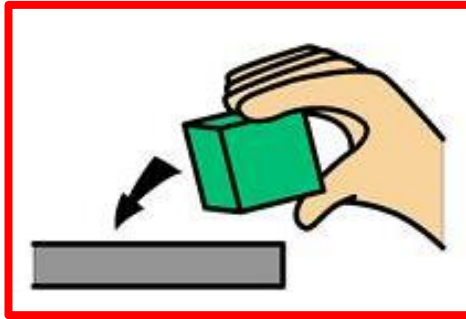
210°C (Th 7)



7 Min

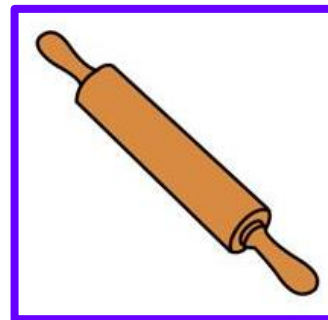
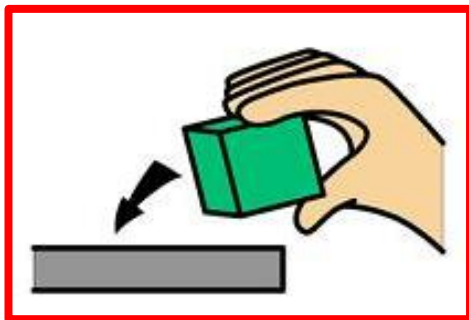
Enfourner pour sept minutes.

20.



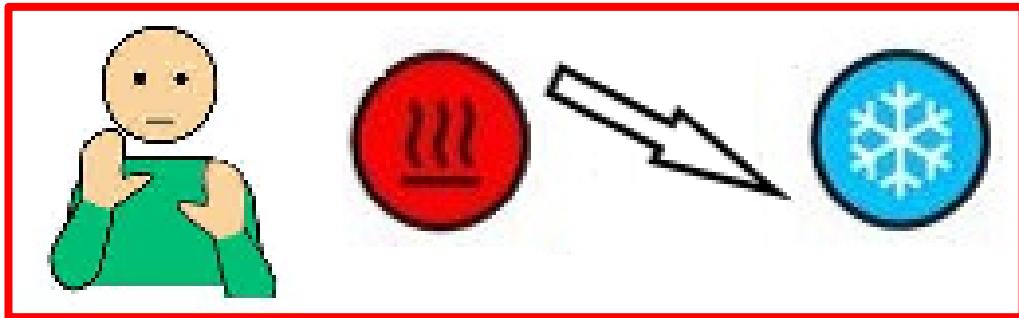
Mettre de la Maizena sur le rouleau à pâtisserie
ou une bouteille en verre.

21.



Placer les tuiles encore chaudes sur le rouleau.

22.



Laisser refroidir.