

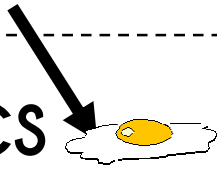
Tuiles aux amandes



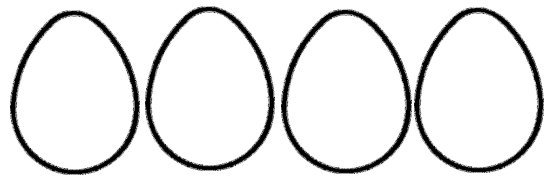
Ingrédients pour 30 tuiles



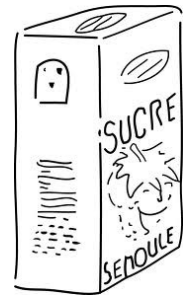
4 blancs



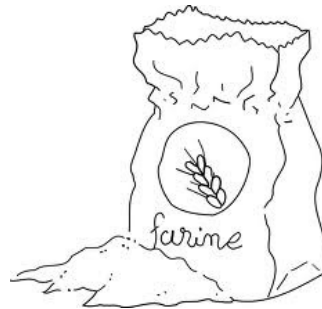
d'œufs



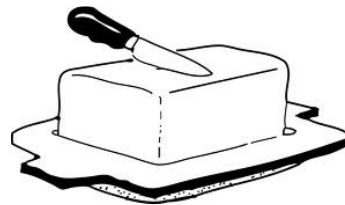
120 g de sucre en poudre



120 g de farine



70 g de beurre



125 g d'amandes effilées



Ustensiles



1 saladier



1 verre mesureur



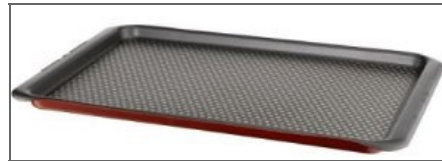
1 fouet



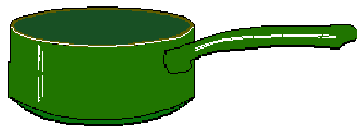
1 couteau



1 plaque à pâtisserie



1 casserole



1 cuillère en bois



2 petites cuillères



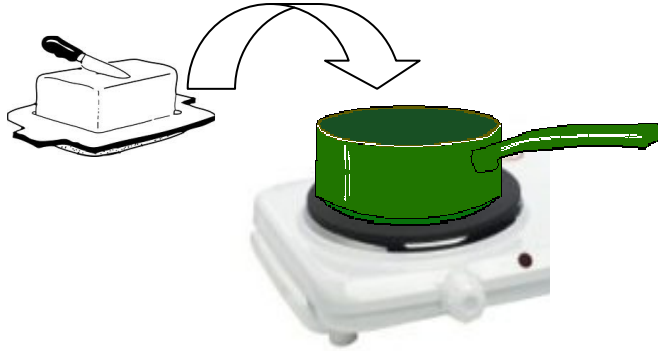
Etapes



PRECHAUFFER le
four thermostat 5/6

1

FAIRE fondre le beurre à feu doux.



2

BATTRE les blancs d'œufs et le
sucre.



3

AJOUTER la farine, le beurre fondu
et les amandes.



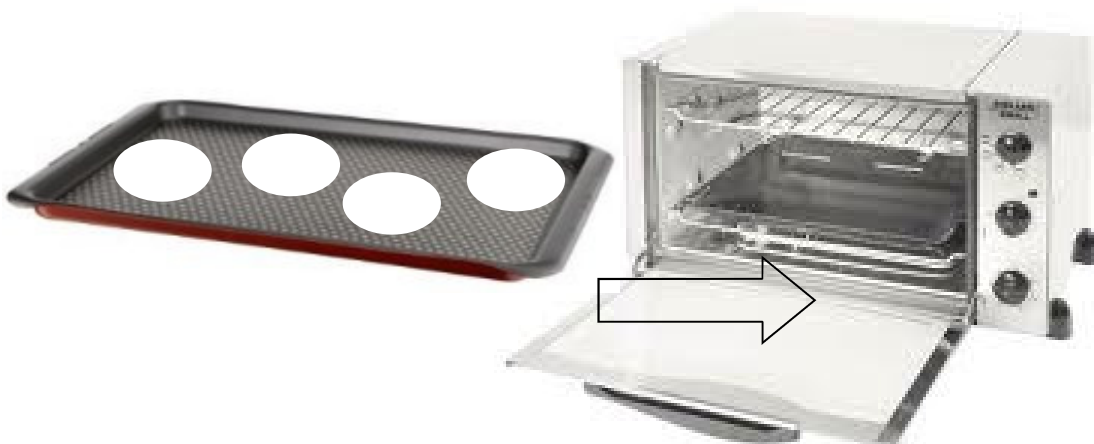
DEPOSER des petits tas de pâte.

4



5

CUIRE au four thermostat 5/6.



10 minutes