
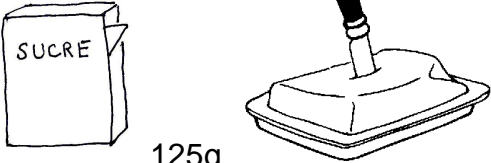

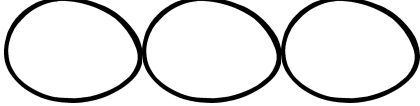
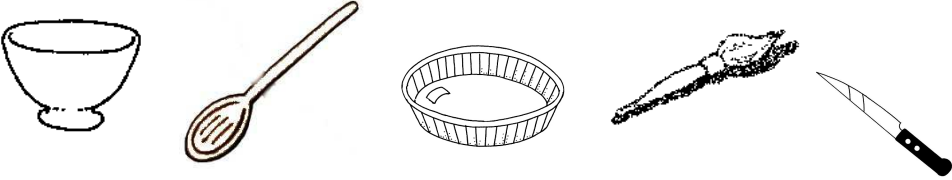
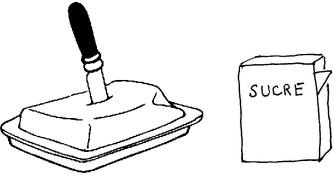

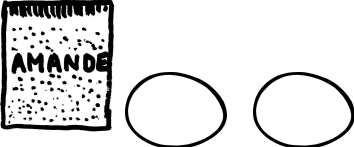




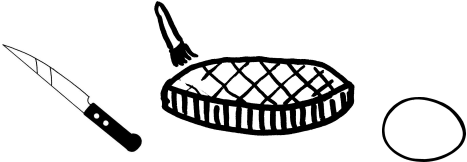
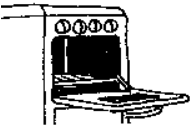


GALETTE DES ROIS

<p>2 rouleaux de pâte feuilletée</p> 	 <p>SUCRE 125g 125g</p>
 <p>125 g de poudre d'amande</p>	 <p>3 oeufs</p>
	
	 <p>Mélanger</p>
	 <p>Mélanger</p>
 <p>Dérouler la pâte dans le moule</p>	 <p>Verser la préparation sur la pâte</p>
 <p>Recouvrir avec le deuxième rouleau de pâte</p>	 <p>Dessiner le quadrillage avec un couteau et dorer avec l'œuf</p>
 <p>30mn thermostat 7</p>	