

# A BOOK OF RECIPES BY 5eme7



# **A Recipe of Cupcakes by Yoan & Florent**

## **Ingredients :**

**-75g of white chocola**



**-100g of dark choco**



**-100g of sugar**



**-100g of semi-salted butter**



## **Utensils :**

**-A whisk**



**-A ramekin**



**-A pastry bag**



**-cupcake moulds**



**-vermicelli**



## **Directions :**

### **Step 1 :**

**-Preheat the oven at 150°C .**

**-Chop the white chocolate with a knife.**

**-Melt the black chocolate and the butter in a microwave-oven.**

**-Separate the eggs whites and the eggs yolks.**

**-In a mixing bowl, whisk the eggs yolks with the sugar.**

**-Add the mixture of chocolate and butter and mix, then incorporate the flour.**

**-Beat the egg whites until stiff and incorporate them to the previous preparation.**

**-Add the white chocolate and mix.**

**-Spread the dough in the cupcakes mould by filling them in  $\frac{3}{4}$ .**

**-Place in the oven for 15 or 20 minutes.**

**-Let cool.**

**Step 2 :**

**-Whisk the ganache with a electric whisk therewith to mount it in chantilly.**

**-When firm, pipe the ganache into a pastry bag.**

**-Spread the ganache over the cupcakes.**

**-Decorate with dark chocolate chips, grated white chocolate and vermicelli.**



# A RECIPE OF CHOCOLAT FONDANT

By Firdaous and Zia



## Utensils :



**-A whisk**

**-A silicone paintbrush**

**-A bowl**

**-A tin**

**-A tablespoon**

## Ingredients :



**- 200g of dark chocolate**

**-150g of butter**

**-150g of sugar**

**-50g of flour**

**-3 eggs**

**Step 1 : Break 150g of chocolate and melt it in a water**

**bath.**



**Step 2 : Mash 50g of butter with a tablespoon**

**and add the sugar and mix the mixture in a bowl.**



**Step 3 : Add 3 eggs and the flour and stir.**



**Step 4 : Add the melted chocolate in the mixture and**

**whisk .**



**Step 5 : Put some butter in the tin with a silicone**

**paintbrush and pour the mixture in this tin.**



**Step 6 : Bake it for 25 minutes at 150°C.**



**HELP :**

-a tin : un moule

-melt : faire fondre

# *RECIPE OF APPLE PIE*

## *Ingredients*

-30g of butter

-6 apples

-vanilla extract

- dough

## *Utensils*

-a knife



- saucepan



-a peeler



Step 1 : Peel and cut 4 apples.

Step 2 : Put in the saucepan with a tea-cup of water and scramble .

Add the vanilla extract.

Step 3 : Peel and cut 2 apples in thin slices (to be placed on the compote ).

Step 4 : Preheat the oven at 210° .

Step 5 : Let cool the apple sauce and spread it on the dough.

Step 6 : Place the slices of apple and some slices of butter.

Step 7 : Put in the oven and bake during 30 min.



## A RECIPE OF NUTELLA ROLL

BY NINON AND CARLA



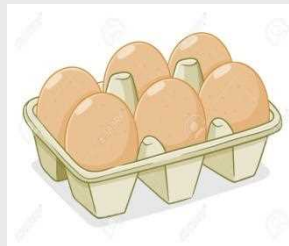
### INGREDIENTS :



100 g of sugar



80 g of flour



3 eggs



1 teacup of nutella

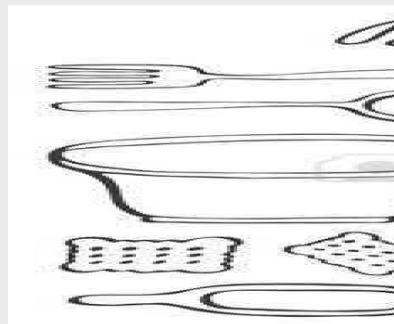
### UTENSILS :

-1 teaspoon

-1 whisk

-1 spatula

-1 bowl



STEPS :



1) Preheat the oven at 180°



2) Mix sugar and egg yolks in a bowl



3) Add the flour and whisk.



4) Whisk egg whites. Add egg whites to the preparation and whisk the mixture.



5) Spread the mixture on a baking sheet



6) Bake the cake 10 at 180



7) Heat the nutella and spread it on the preparation.



8) Roll the cake.



9) Put a pinch of sugar on the cake



## *Recipe of waffles by Imran et Noah*



### *INGREDIENTS :*

*half a teaspoon of sugar*



*2 cups all-purpose flour*



*Butter*

*1 teaspoon of vanilla extract*



*2 eggs*

*4 teaspoons of baking powder*



*a cup of milk*



*a pinch of salt*

### *Utensils :*

*A bowl :*



*A whisk :*

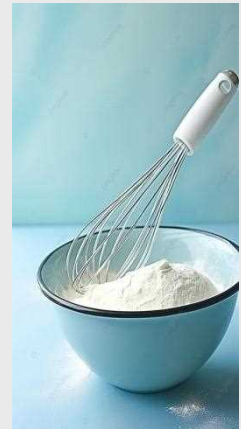


*A waffle iron :*



## STEPS :

- 1) In a bowl mix flour, sugar, baking powder and salt



- 2) In a bowl pour milk, vanilla extract, butter and eggs.



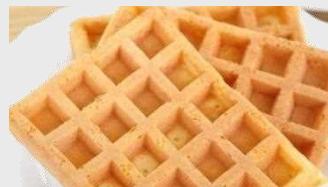
- 3) Preheat a waffle iron.



- 4) Heat the waffle.



- 5) Let cool and enjoy !



# SUGAR PIE

## RECIPE BY

### LOU GHIENNE



*For six people*

#### Ingredients :

200 g flour

25 g sugar

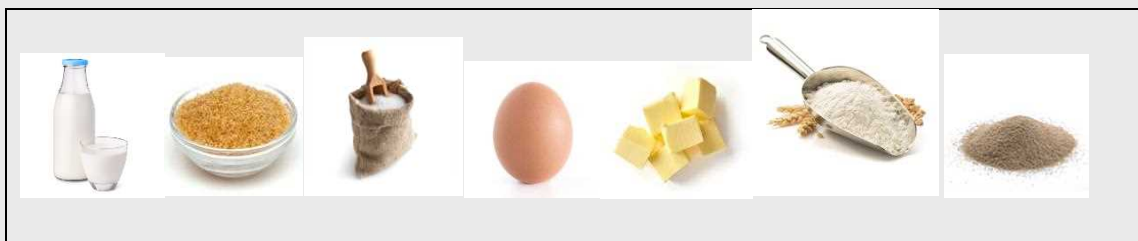
10g Baker's yeast

2 large eggs

65 g butter

4g salt

To garnish : 1 egg 15 cl liquid cream 100 g vergeoise (or brown sugar) 30g butter





- 1.** The day before : pour the eggs, salt, sugar, flour and crumble yeast into the mixer bowl fitted with a dough hook, in this order. Knead at slow speed for 6 to 8 min. Add the butter in small pieces and continue to knead for around 15 minutes.  
Form a ball and place it in a salad bowl. Cover it with a damp cloth and set aside at room temperature (25°). Then place it the refrigerator overnight.
- 2.** Roll out the dough with a rolling pin on the work surface. Let it rise for 2 hours.
- 3.** Preheat the oven to 160° (th5-6). In a bowl, beat the egg with the cream.
- 4.** Using your fingertips, make small holes in the surface of the dough at regular intervals.
- 5.** Pour in the cream. Sprinkle with the sugar and sprinkle with knobs of butter. Bake for 20 et 25 min.



# A recipe of meringue by

Madyson



Ingredients:

- 4 egg whites



- 250gr of sugar



- 1 pinch of



salt

Utensils :

-1chef robot



-1 whisk



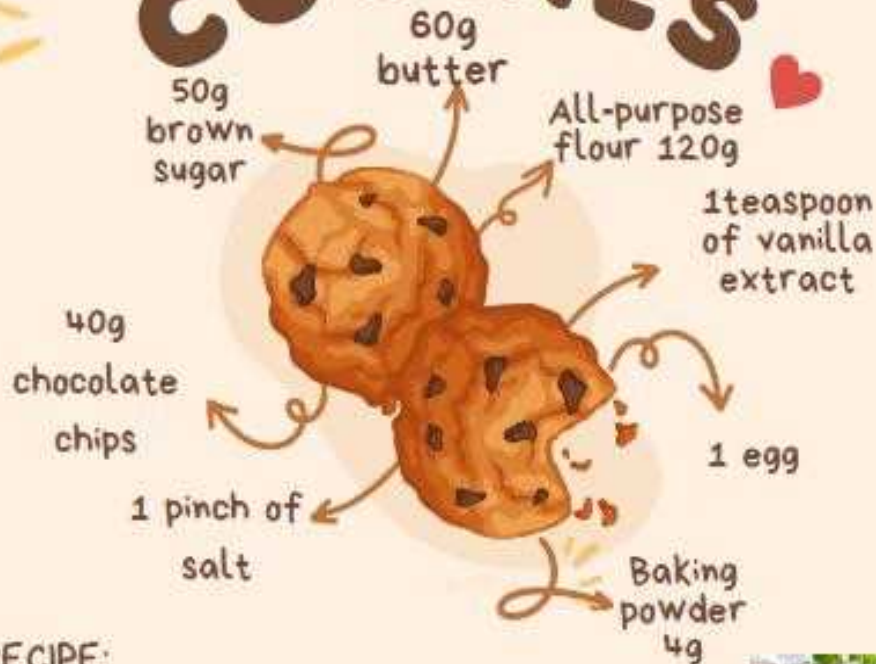
## directions

- **step 1 : preheat the oven to 100°**
- **step 2: add 4 eggs whites in the bowl and blend with 1 chef robot .**
- **step 3 : pour meringue in the pastry bag**
- **step 4 : prepared the plate with the baking paper.**
- **step 5 : prepared your meringue in the baking paper.**
- **step 6 : bake in the over during 1h20.**
- **step 7 : let cool.**



Recipe of cookie by  
Souhila et Oumeyma

# COOKIES



## RECIPE:

- 1) In a stand mixer, add butter and brown sugar until light and fluffy.
- 2) Add egg and vanilla extract. Beat until just combined.
- 3) Add baking powder and salt.
- 4) Mix in flour.
- 5) Stir in chocolate chips.
- 6) On a baking sheet, shape ball with the dough.

Bake 10-13 min at 350°.

Make 8 cookies.

## Utensils:

- 1) mixer
- 2) whisk
- 3) oven
- 4) bowl

Help :  
baking powder:  
levure chimique

Stir in:  
incorporer  
dough: pâte

