

Recipe missions ! Cooking Verbs

8 servings

Chocolate-filled biscuits

Petit fernald!

1

2

200 g soft butter
100 g sugar
350 g flour
1 tablespoon water

30 min

3

4

5

20 cl liquid cream
200 g praline chocolate

Gas mark 6 (180°)
Cook: 15 min

www.petit-fernal.co.uk

Remettre les étapes de la recette dans l'ordre !

- ☐ Heat up the liquid cream and pour it on the chocolate to make a ganache. Mix well and let it cool.
- ☐ Mix the sugar and butter together. Little by little, add the flour and finish by adding the water.
- ☐ Then, leave this dough in the refrigerator for 30 min.
- ☐ Spread the ganache on half of the biscuits (without faces) and close them up with the others.
- ☐ Spread the dough with a rolling pin and cut out circles with a serrated cookie-cutter. Cut out some faces on half of them and you can use a straw for the eyes. Cook for 15 min.

Retrouver les 10 verbes principaux de la recette !

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Retrouver le sens de chacun !

	étaler
	chauffer
	utiliser
	couper
	ajouter
	laisser
	cuire
	mélanger
	faire
	Laisser refroidir (3 mots !)

