

# RECETTE ANTIQUE

## « LES DAKTYLAS »

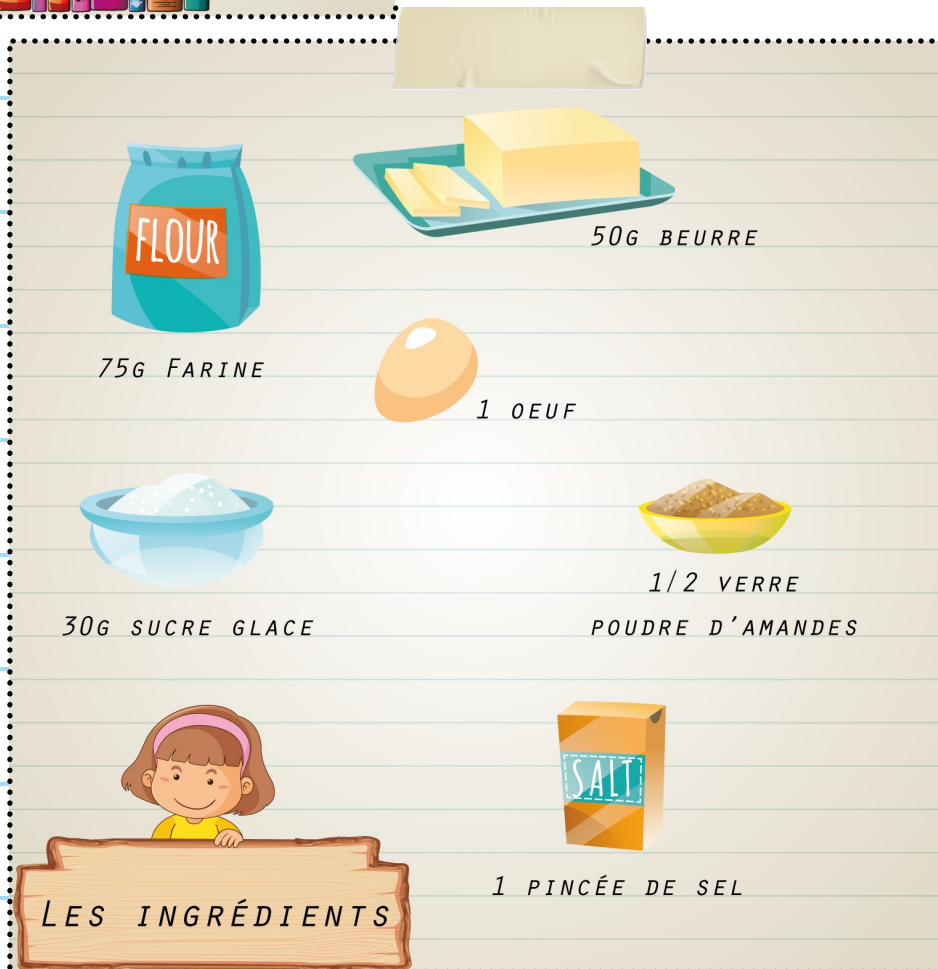


Illustration of a white bowl with a wooden spoon. Above it, a blue bag labeled 'FLOUR', a yellow box labeled 'SALT', and a small pile of almond powder are shown with arrows pointing to the bowl.

**1<sup>ÈRE</sup> ÉTAPE**

- MÉLANGER LA FARINE, LA POUDRE D'AMANDES ET LE SEL.

Illustration of a red bowl with egg whites being poured into it from a cracked egg. A small white bowl with an egg yolk is shown to the right.

**2<sup>ÈME</sup> ÉTAPE**

- SÉPARER LE BLANC DU JAUNE.
- MONTER LE BLANC EN NEIGE.

Illustration of a hand pouring a blue bowl of icing sugar into a white bowl. A hand is also shown adding a piece of yellow butter. A small blue mixer is shown in the background.

**3<sup>ÈME</sup> ÉTAPE**

- AJOUTER LE BEURRE RAMOLLI EN PETITS MORCEAUX ET LE SUCRE GLACE.
- MALAXER AVEC LES DOIGTS.

Illustration of a red bowl pouring white foam into a white bowl. A wooden spoon is shown mixing the contents.

**4<sup>ÈME</sup> ÉTAPE**

- AJOUTER LE BLANC EN NEIGE ET MÉLANGER.

Illustration of a white bowl being placed into a blue refrigerator. A yellow oven is shown with a thermometer icon and '200 °C' next to it, and a circular arrow icon with '30' inside.

**5<sup>ÈME</sup> ÉTAPE**

- METTRE LA PÂTE AU FRAIS PENDANT 30 MINUTES.
- PRÉCHAUFFER LE FOUR À 200°C

Illustration of a grey tray with small buns, a yellow oven, and a thermometer icon. A circular arrow icon with '12-15' inside is shown.

**6<sup>ÈME</sup> ÉTAPE**

- FORMER DE PETITS BOUDINS AVEC LA PÂTE (EN FORME DE DOIGTS)
- METTRE AU FOUR PENDANT 12-15 MINUTES