



20th ANNIVERSARY
1992 - 2012

Raspberry Craquant



Ingredients (Serving 3)

White Toque

Description	Item code
3 feuilles de Brick Dough	64002
La Fruitière Raspberry Purée	60003
2 tsp Honey Bonne Maman	20101

At your local supermarket

Description
1.5 oz Whipping Cream
9 oz Fresh Raspberries
1 oz Chopped Almonds
1 Lime
1 oz Chopped Pistachios
2 oz Icing Sugar

Cooking directions

1. Cut six 3" disks in each feuille de brick dough.
2. Spread the honey on 3 of them and add the second disk on top of it.
3. Sprinkle over the chopped almonds and pistachios, then half of the icing sugar.
4. Bake in the oven at 350°F until the sugar caramelize.
5. Whip the cream with the rest of the sugar and add the lime juice at the end.
6. Put the first disk on the plate with a spoon of cream in the middle and arrange the raspberries around. Add the second disk and repeat the same operation.
7. On top of the third disk, put a small ball of cream and decorate with candied lime zest.

Sauce: Raspberry Puree.