



Picto
CHEF



DÉLICES AU MIEL

Sophie Lemarié

illustré par *Pascal Biet*



ingrédients



et ustensiles



les délices au miel



1 sachet de sucre vanillé



1 sachet de levure



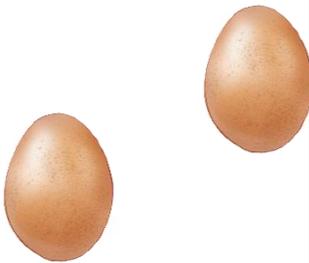
du sucre en poudre



de la farine



2 œufs



1 plaquette de beurre (125 grammes)



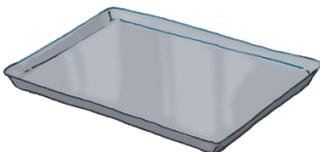
de la poudre d'amandes



1 saladier



1 plaque de cuisson



1 fouet



1 cuillère à soupe et 1 couteau



les pots doseurs vert bleu et rouge



du miel



du sel



cuisiner



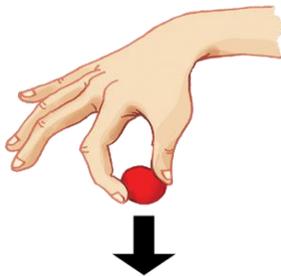
les délices au miel



se laver les mains



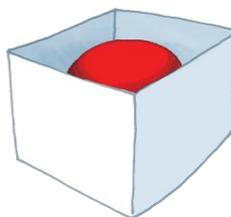
mettre



de la farine



dans



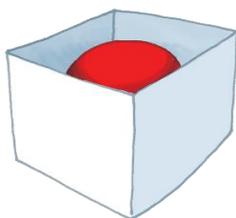
le pot
jusqu'au trait bleu



vider le pot

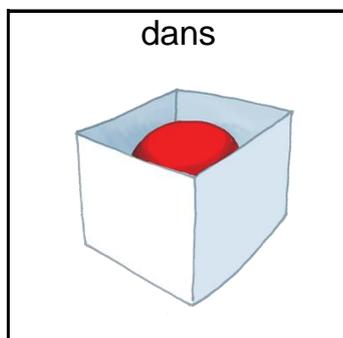
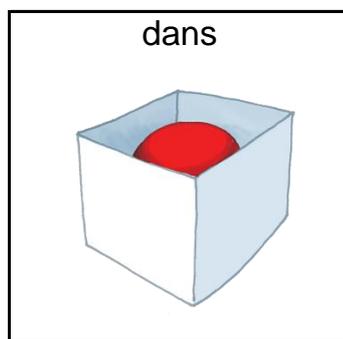
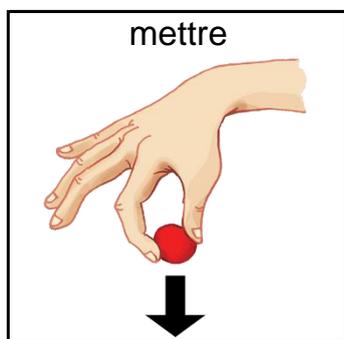
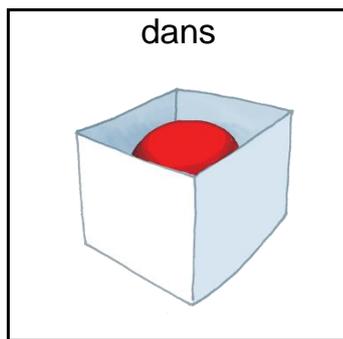
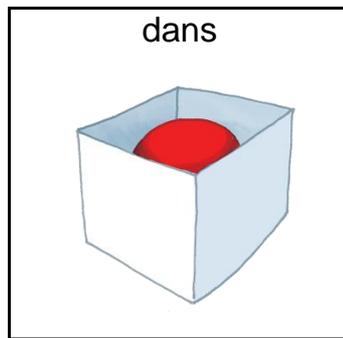
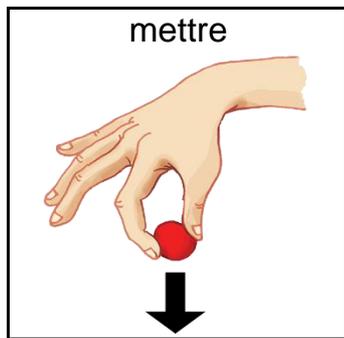


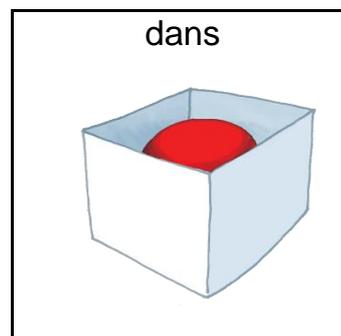
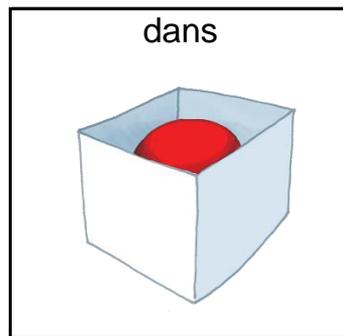
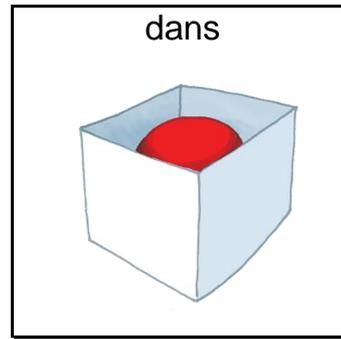
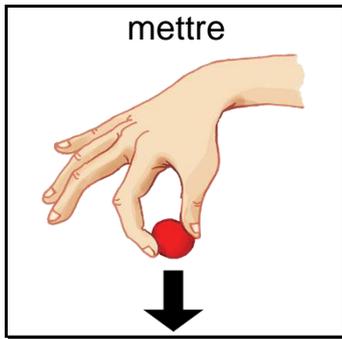
dans

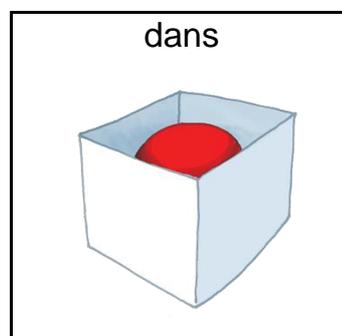
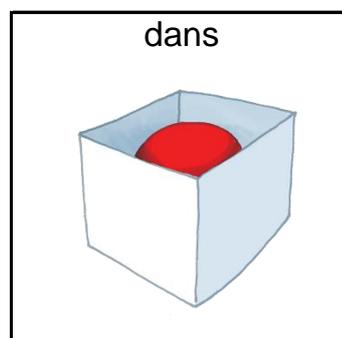
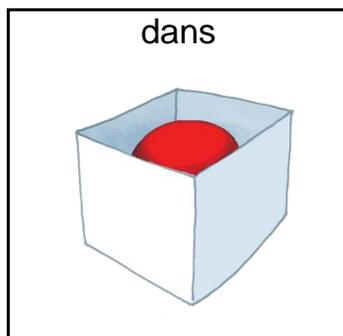
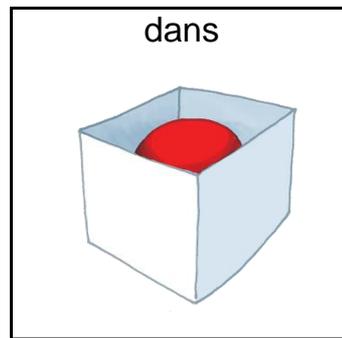
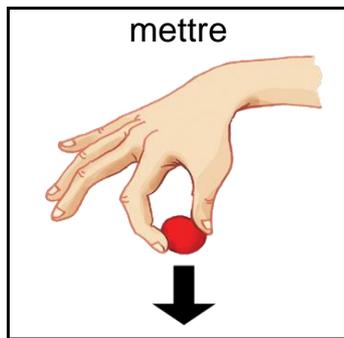


le saladier





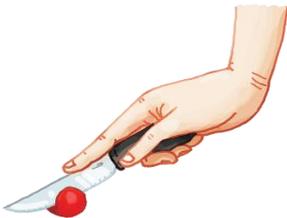




mélanger
avec le fouet



couper



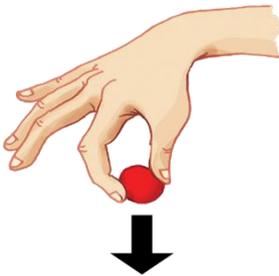
le beurre



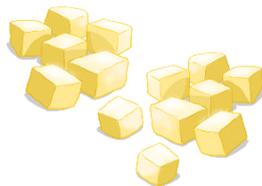
en petits morceaux



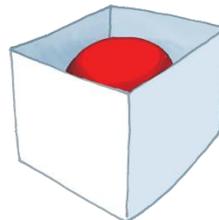
mettre



les morceaux de
beurre



dans



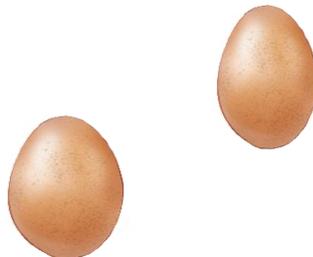
le saladier



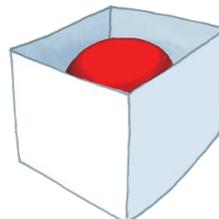
casser



2 œufs



dans



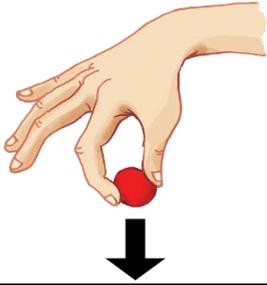
le saladier



mélanger
avec le fouet



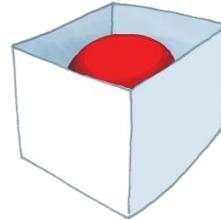
mettre



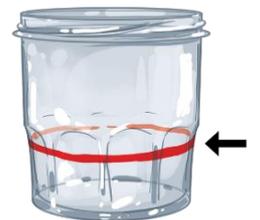
du miel



dans



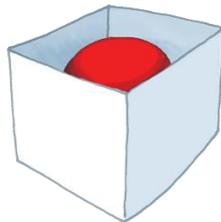
le pot
jusqu'au trait rouge



vider le pot



dans



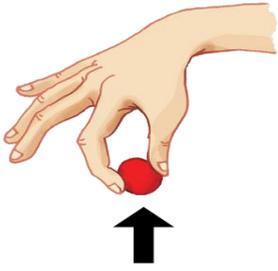
le saladier



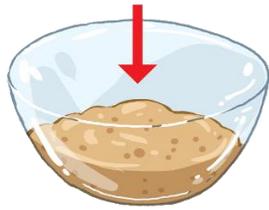
mélanger
avec le fouet



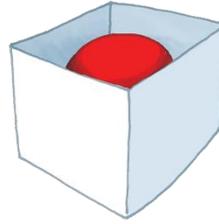
prendre



du mélange



dans



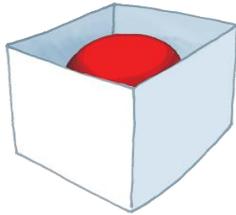
la cuillère à soupe



vider la cuillère



dans



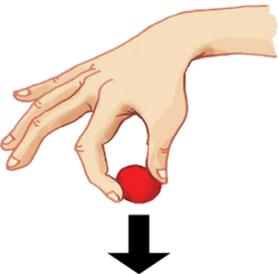
la main



faire une boule



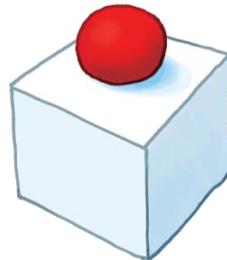
mettre



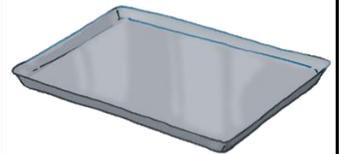
la boule de pâte



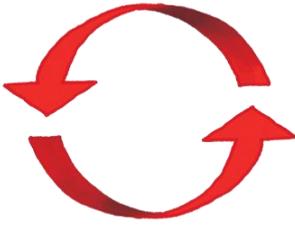
sur



la plaque de cuisson



recommencer



jusqu'à



ce que le saladier
soit vide



se laver les mains



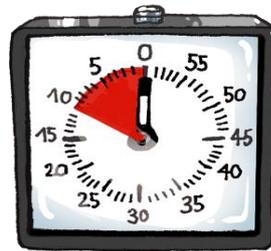
appeler 1 aidant



pour mettre
dans le four



10 minutes



thermostat 200

