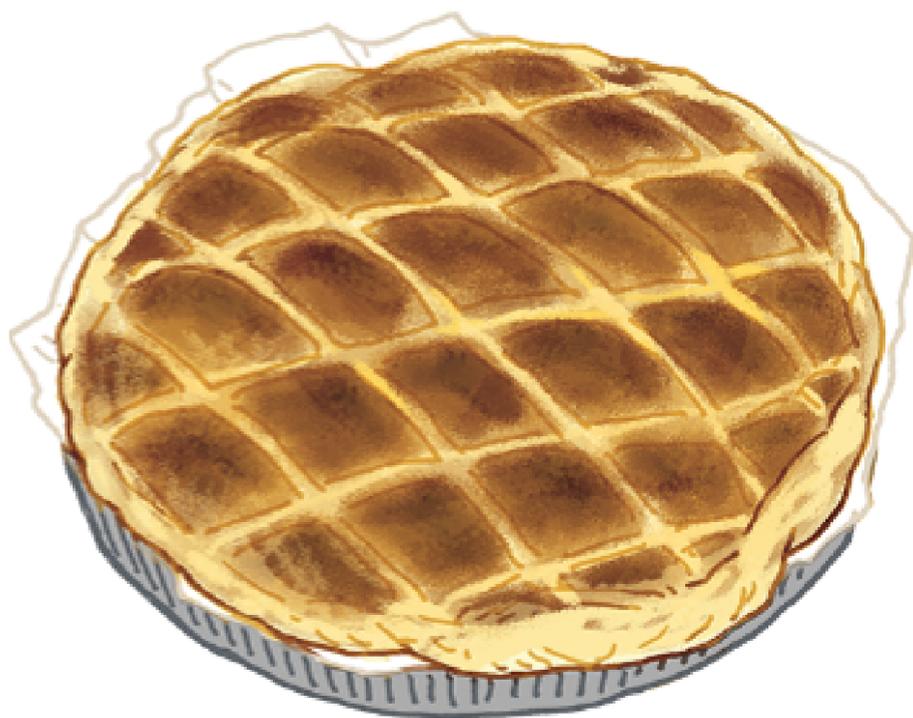




Picto
CHEF



GALETTE

Sophie Lemarié

illustré par *Pascal Biet*



ingrédients



et ustensiles



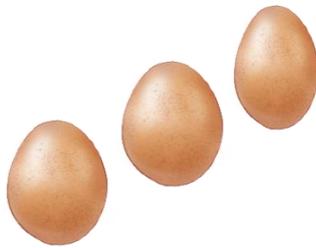
pour la galette



1 plaquette de
beurre
(125 grammes)



3 œufs



du lait



2 pâtes feuilletées



de la poudre
d'amandes



du sucre en poudre



1 saladier



1 cuillère en bois



1 bol



1 fourchette



1 moule à tarte



1 fouet



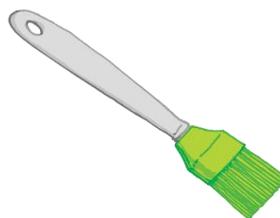
le pot doseur bleu



le pot doseur vert



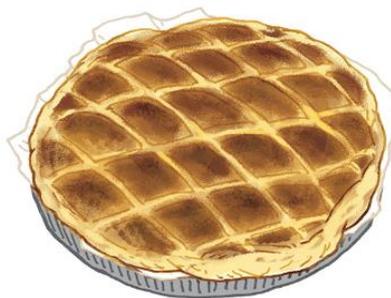
1 pinceau



cuisiner



la galette



se laver les mains



ouvrir



une pâte feuilletée

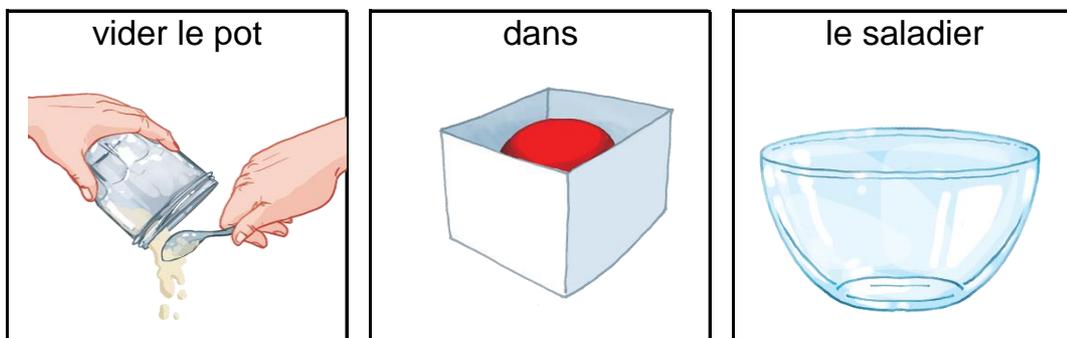
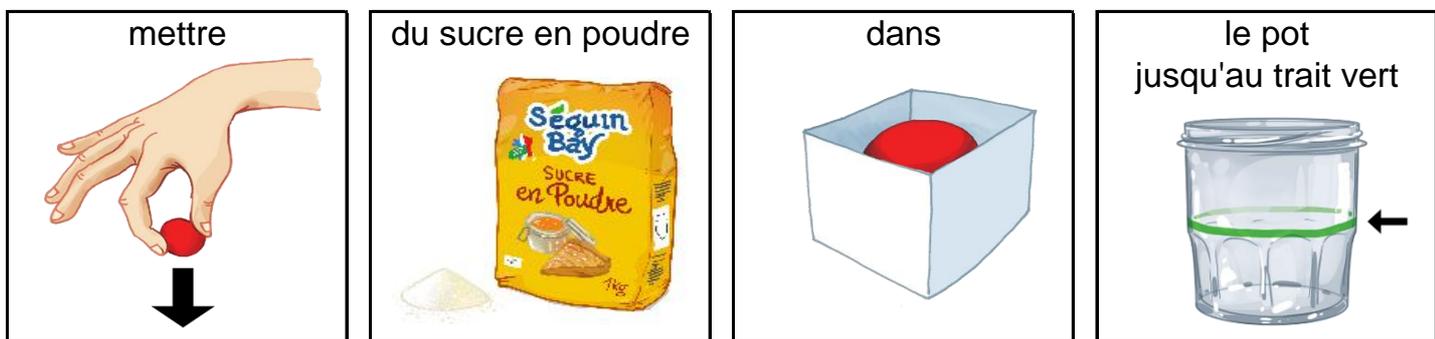
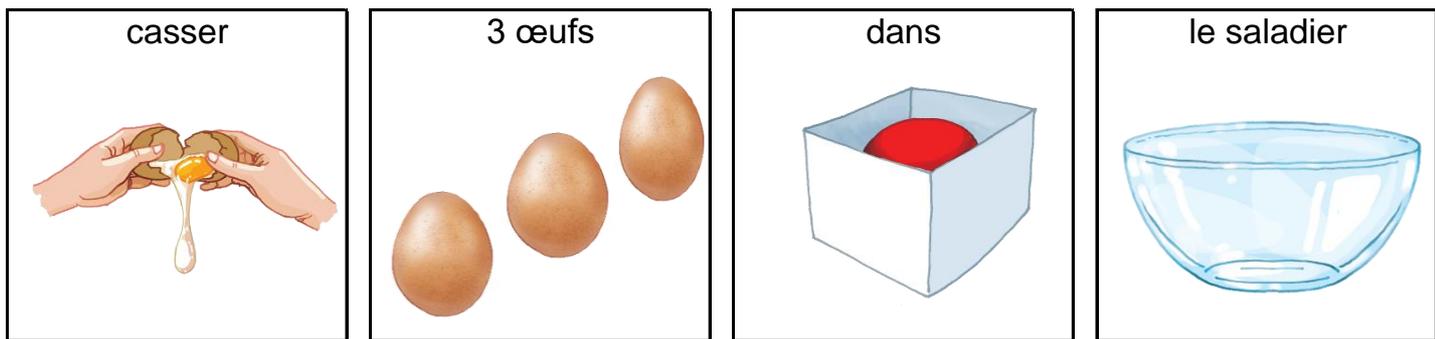
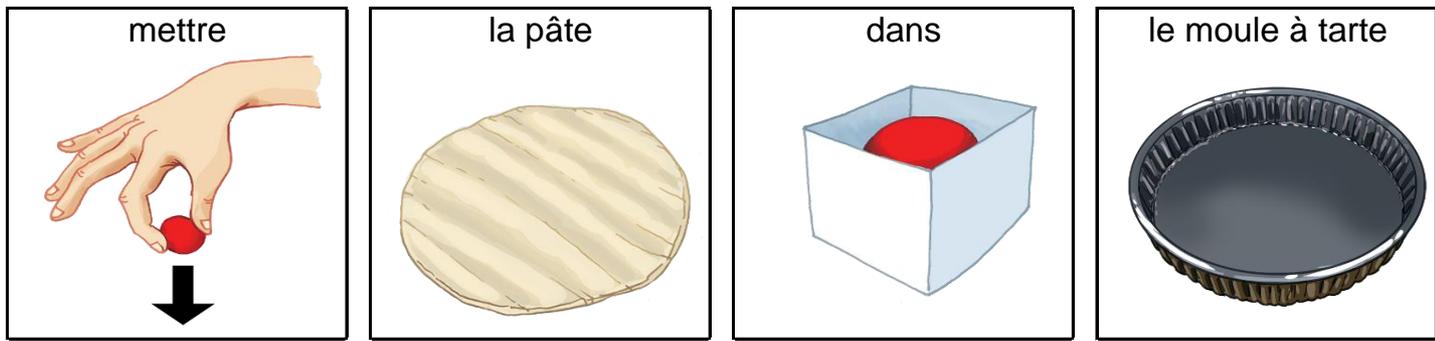


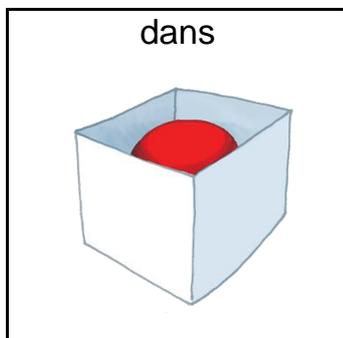
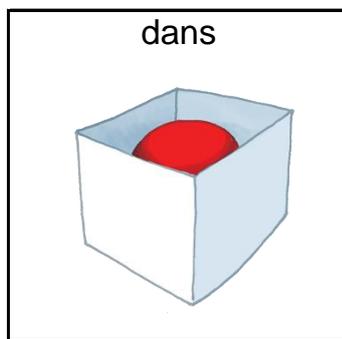
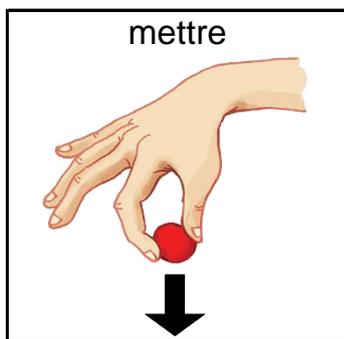
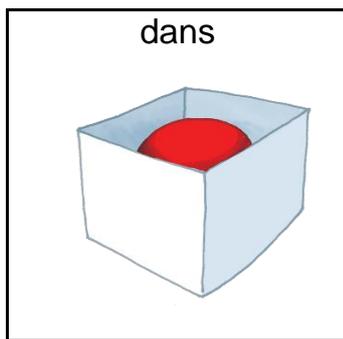
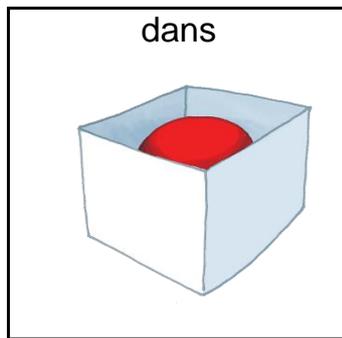
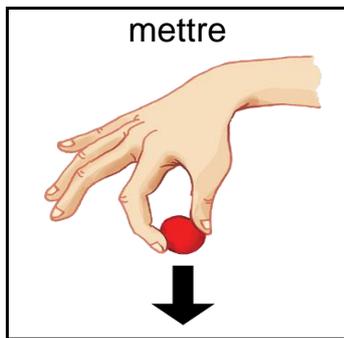
dérouler



la pâte



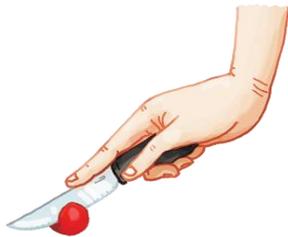




mélanger
avec le fouet



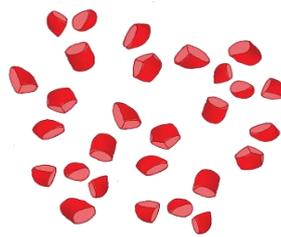
couper



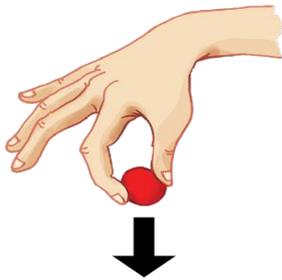
le beurre



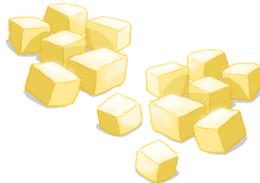
en petits morceaux



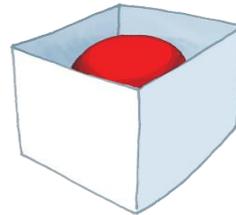
mettre



les morceaux de
beurre



dans

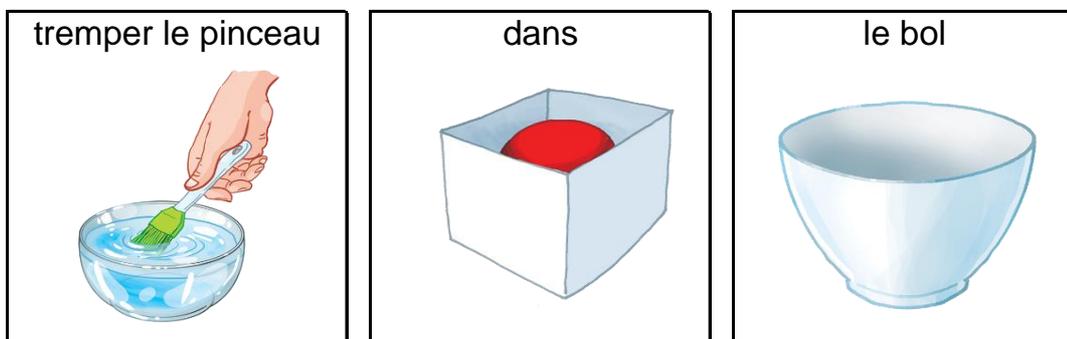
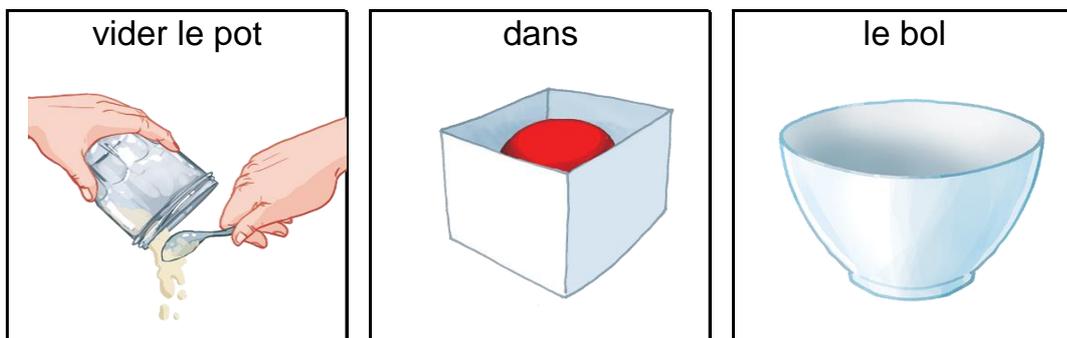
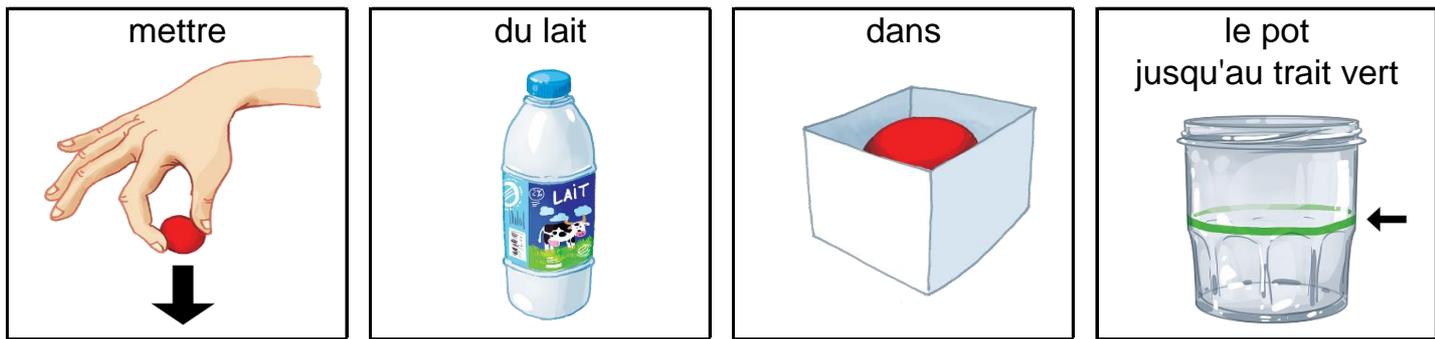
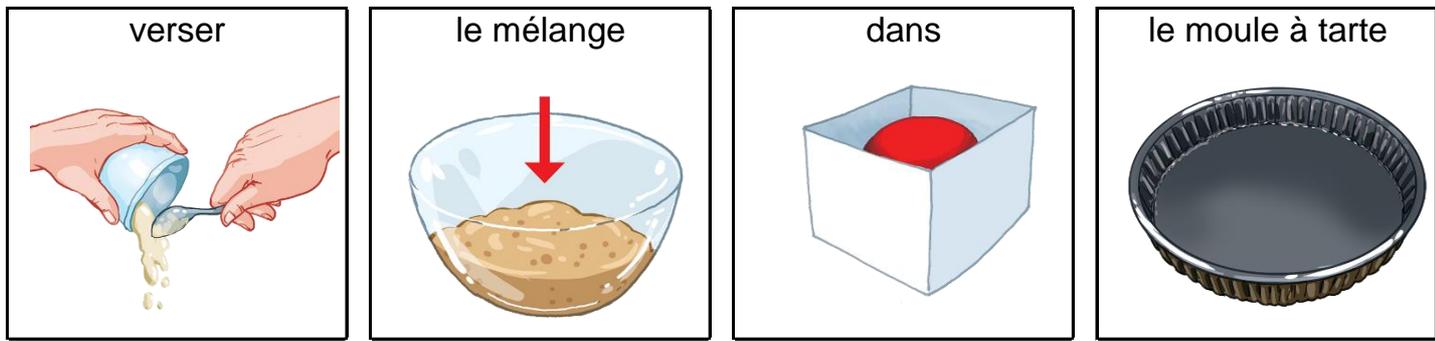


le saladier



mélanger
avec le fouet

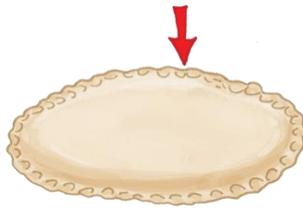




badigeonner



les bords de la pâte



ouvrir



une pâte feuilletée



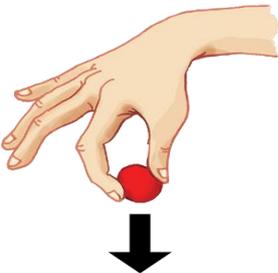
dérouler



la pâte



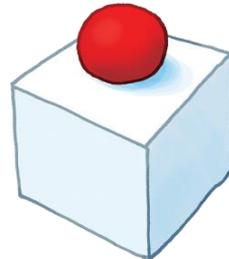
mettre



la pâte



sur



le moule à tarte



aplatir les bords de
la pâte



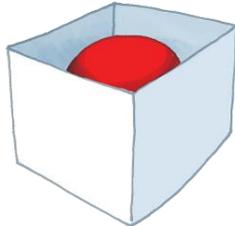
piquer avec une
fourchette



tremper le pinceau



dans



le bol



badigeonner



la pâte



se laver les mains



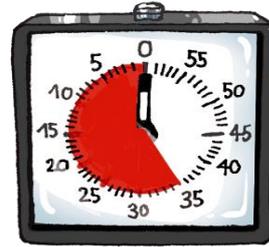
appeler 1 aidant



pour mettre
dans le four



35 minutes



thermostat 200

