



Picto  
CHEF



# MILLE-FEUILLES FRAMBOISES PETITS-BEURRE

*Sophie Lemarié*

illustré par *Pascal Biet*



ingrédients



et ustensiles



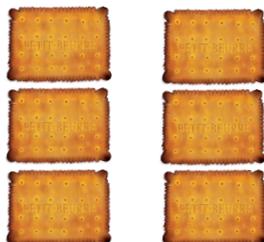
mille-feuilles  
framboises-petits  
beurres



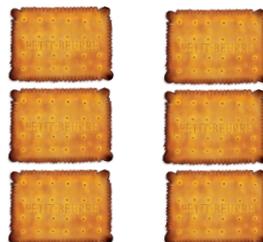
1 barquette de  
framboises



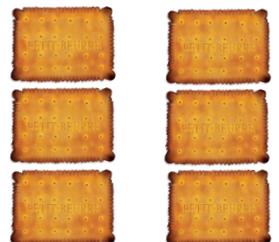
6 petits beurres



6 petits beurres



6 petits beurres



1 boîte de crème  
pralinée



1 cuillère à soupe



1 plat



le pot doseur rouge



cuisiner



mille-feuilles  
framboises-petits beurres



se laver les mains



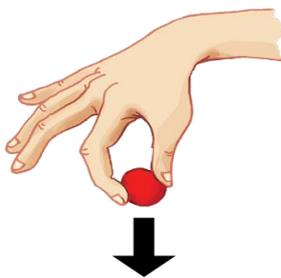
passer sous l'eau



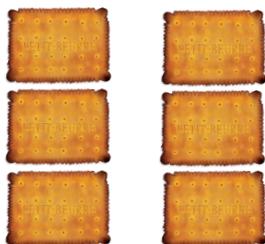
la barquette de  
framboises



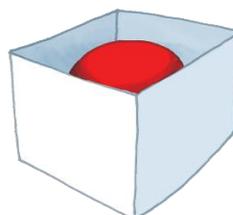
mettre



6 petits beurres

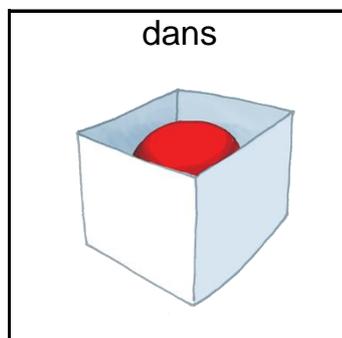
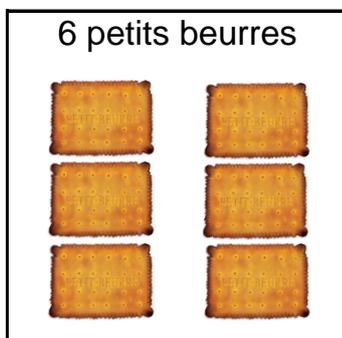
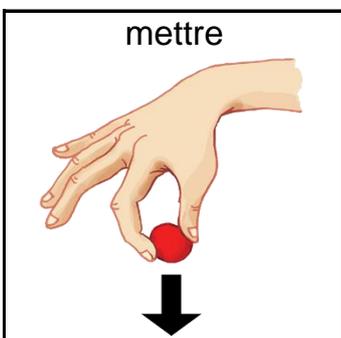
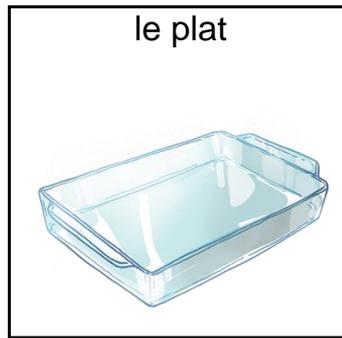
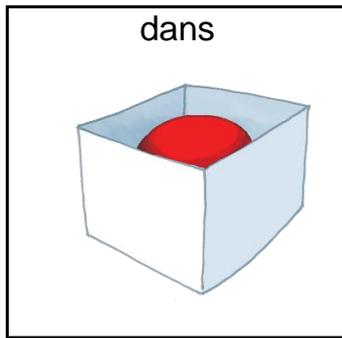
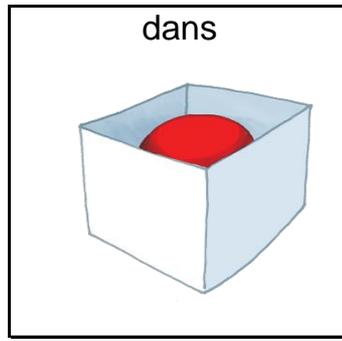
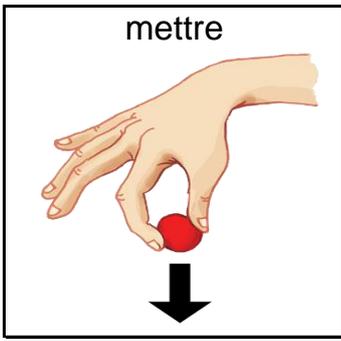


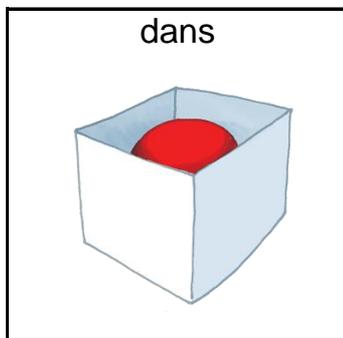
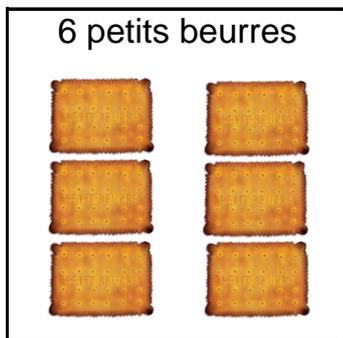
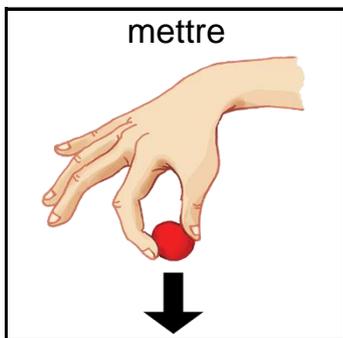
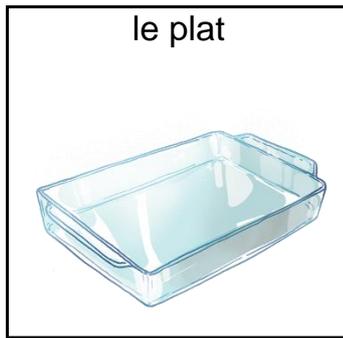
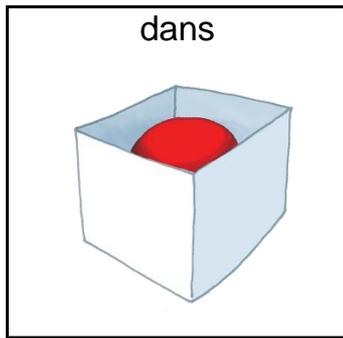
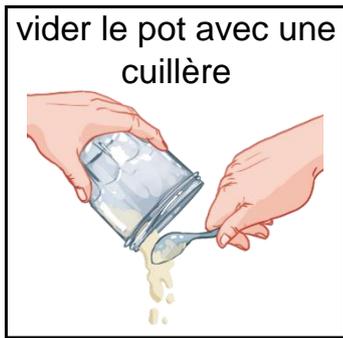
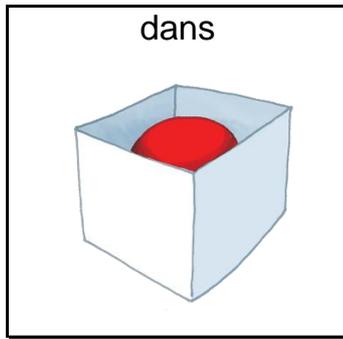
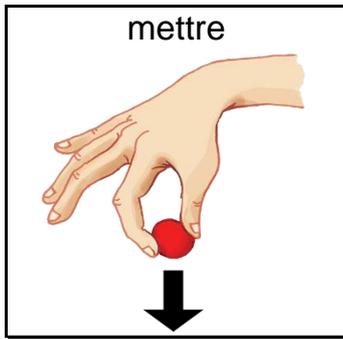
dans



le plat







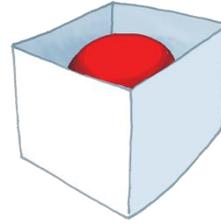
vider le pot



de la crème pralinée



dans



le plat



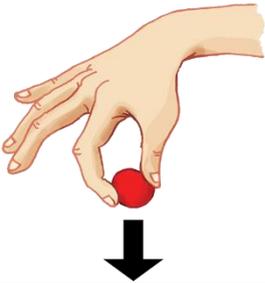
étaler avec une  
cuillère



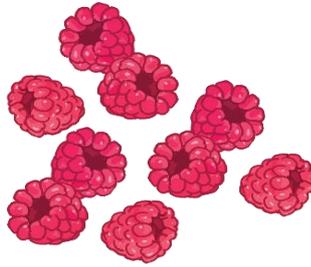
la crème pralinée



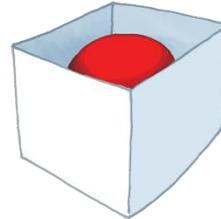
mettre



les framboises



dans



le plat



se laver les mains



appeler un aidant

