

CHEESECAKE WITH AMARENA CHERRIES



Difficulty : 

 Serves 8

Ingrédients

200g Amaretti biscuits
60g ground almonds
800g white cheese
3 eggs 15g cornflour
100g sugar
70g melted butter
100g Amarena cherries

Recipe

Blend the biscuits with the ground almonds and melted butter.

Spread the mixture in a loose-bottomed tin lined with greaseproof paper. Press down firmly.

Combine the fromage blanc, eggs, cornflour and sugar in the food mixer. Pour this mixture over the biscuit base.

Bake for 1h15 at 170°C in a preheated oven. Once cool, chill for at least 6 hours.

Serve chilled. Decorate with a few Amarena cherries in topping then pour over the cherry syrup.



PROVENÇAL KING'S CAKE



Difficulty : 

 Serves 6

Ingrédients

650 g flour
150 g candied melon cubes
100g of candied fruit
100 g sugar
100 g butter
50g pearl sugar
10 cl milk
3 eggs
3 tablespoons of warm water
2 tablespoons orange blossom water
1 cube of baker's yeast
1 pinch of salt



Recipe

Roll the tricoloured candied melon cubes in flour.

Crumble and dilute the yeast in 3 tablespoons of lukewarm water, leave to rest in a warm place for 10 min. Work the butter with the sugar and then add the eggs as well as the lukewarm milk and the orange blossom.

Add the flour, the diluted yeast and the salt. Add the candied melon cubes then knead the dough for 10 min to obtain a homogeneous ball.

Cover with a cloth and leave to rise for 3 hours. Degas the dough then form a ball and place on a baking sheet covered with baking paper. Leave to rest for 2 hours and cover with a cloth.

When the dough has swollen, form a round ball. Make a hole in the middle then spread the dough to form a crown.

MUFFINS WITH BLUEBERRY HEART



Difficulty : 

 Serves 6

Ingrédients

150g blueberry heart
1 sachet of vanilla sugar
300g flour 100g sugar
25cl milk 50g butter
2 eggs 1 sachet of baking powder
1 pinch of salt

Recipe

Combine the flour, baking powder, sugar, vanilla sugar and salt in a bowl.

Melt the butter and mix it with the eggs and milk in a second bowl.

Pour the liquid mixture over the dry mixture and mix very coarsely until the flour is no longer visible.

Slowly add the blueberry hearts to the dough. Finally, butter moulds and sprinkle with flour.

Pour the dough into the moulds and bake for 20 minutes in the oven preheated to 180°C.

