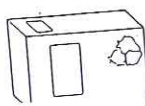


Galette des Rois Vendéenne (Galette Sèche)



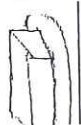
250 g FARINE



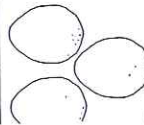
125 g SUCRE



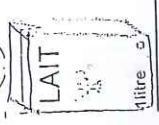
1/2 sachet LEVURE



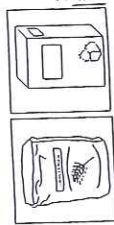
125 g BEURRE (mou)



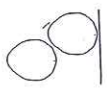
2 OEUFS + 1 JAUNE



LAIT



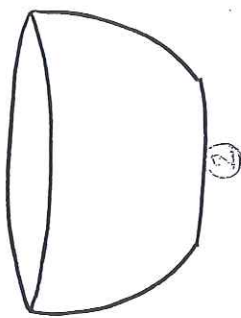
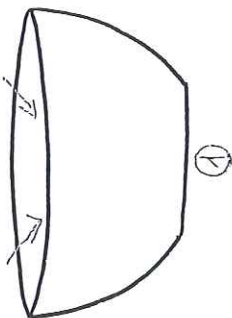
FARINE + SUCRE



+LEVURE + 2 OEUFS

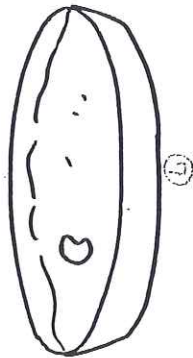
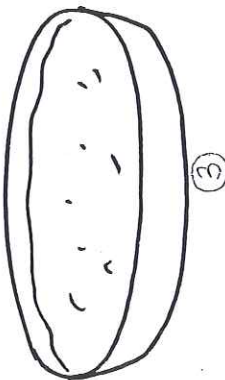


Ajouter le BEURRE

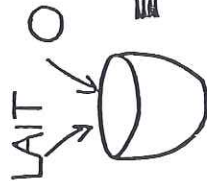


Étendre dans le MOULE

Cacher la FÈVE

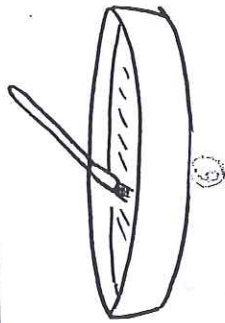


Quadriller



LAIT + JAUNE

Étaler ce mélange sur la pâte.



Four T°7

20 à 25 minutes