

FRANGIPANE

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Preparation: 10mins

£: £1.80

Serves: 1 tart

Difficulty: Easy

Ingredients

125g soft butter

60g sugar

2 eggs

150g almond powder

1 tsp vanilla extract

Equipments

1 metal bowl

METHOD

- . In a metal bowl, whisk the sugar and soft butter together until a creamy texture appears.
- . Add the almond powder and whisk until a smooth texture.
- . Add the vanilla extract and the 2 eggs.
- . Whisk for a couple of minutes.
- . Keep the frangipane in the fridge for 30 minutes before to be used.