



Marithé's delicious recipes

Currant pastries (EGG FREE)

GAS MARK : 7 PREPARATION : 20 MIN. COOKING : 25 MIN

INGREDIENTS

- 200 g wheat flour,
- 50 g sugar,
- 150 g butter,
- 100 g currants,
- 100 g icing sugar,
- Juice of 1 untreated lemon,
- 15 g butter,
- 4 g salt,
- a little milk

INSTRUCTIONS

- Work the flour with 100 g butter , 50 g sugar and the salt, moistening with the milk.
- Roll the dough out to a thickness of 1 cm, in a rectangle on worktop.
- Brush the dough with 50 g of melted butter, using a pastry brush (optional).
- Use an electric mixer to beat together the icing sugar, a teaspoon of water and a teaspoon of lemon juice to obtain a smooth coating, and spread it over the dough.
- Sprinkle the rectangle with the currants.
- Roll the dough up lengthwise.
- Cut it into slices 1 cm thick and bake on a greased oven sheet in a hot oven.

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