



Marithé's delicious recipes

Sauvaroffs (EGG FREE)

GAS MARK : 7 PREPARATION : 10 MIN. COOKING : 5 MIN

INGREDIENTS

- 250 g wheat flour,
- 200 g butter,
- 100 g sugar,
- a little milk,
- A pinch of salt,
- + grated zest of an untreated orange.

INSTRUCTIONS

- Knead together the butter, sugar and flour. Flavour with the orange zest and add the milk.
- Roll the dough out fairly thinly (2 mm) and cut it into circles.
- Bake in a hot oven.
- Sandwich the cooled biscuits together in pairs with a layer of home-made jam (strawberry or raspberry).
- Dust with icing sugar.

Note : This dough, which does not contain any egg, is very fragile to handle.

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