



*‘Crème aux œufs’*

*Shortbread & Gooseberries*



For 4 servings :

- 4 « crèmes aux oeufs » by Avi-Charente
- 4 shortbreads (« palets bretons » style)
- 1 nice gooseberry cluster

Place the “crèmes aux oeufs” in the freezer 1h before starting the recipe.

Remove the “crèmes aux oeufs” from the freezer and cut them with a cookie cutter of the same diameter as the shortbread.

Delicately place each disc on a shortbread and leave 15 minutes at room temperature.

Decorate each dessert with some gooseberries and serve.

Enjoy!

Tip: the remaining pieces of the “crèmes aux oeufs” may be mixed with some red fruit jam and used to decorate the plate.