**Recipes**

**CHOCOLATE BISCUITS CAKE**

**For 6 people 150 gr of powder chocolate - -**

**1 pack of petit brun biscuits (24 biscuits) or similar 125 gr of soft butter 1 glass of coffee - 1 egg**

**Cream Put 100 gr of chocolate and 125 gr of butter in a bowl with the yolk of the egg. Mix very well.**

**Whisk the egg white until it forms peaks. Gently fold it with a wooden spoon into the chocolate and butter mixture. Biscuit preparation In a soup plate, put one glass of water with the glass of coffee and very swiftly dip 6 biscuits, one at a time to avoid them being too soaked.**

**They need to be dipped in the coffee mixture enough without falling apart. Dispose the 6 biscuits on a plate then cover them with a coat of the cream then add another 6 biscuits on top and repeat with the cream and again and finish off with a coat of cream. Sprinkle the biscuit with the remaining 50 gr of chocolate. Keep refrigerated a little while before serving.**

**QUICHE LORRAINE**

**Make a shortcrust pastry:**

**200 gr flour 100 gr softened butter Approximately ¼ of a glass of water A tiny bit of salt Quiche ingredients: Approximately 300 gr of bacon bits 2 eggs 2 tubs of double cream Salt and pepper Nutmeg**

**little bit of milk Put your flour in your mixing bowl and add your softened butter cut in squares, the water and salt. Work with a fork to incorporate butter into the flour. If you haven’t got enough liquid, just add a little bit of water. Finish off by making a ball with your hand. Put in cling film and in the fridge for an hour. After an hour, take it out of the fridge and leave it on the side to warm up whilst you get the filling ready. Fry the bacon bits until cooked and fat runs out. Drain the bacon bits. In a mixing bowl, crack your eggs, add salt and pepper and a little bit of nutmeg. Incorporate the double cream and depending on the size on your dish, add a little bit of milk. Mix well. Line your pastry dish with baking paper and roll out your pastry to suit the size of your dish. An easy way to transpose your pastry from your board to your dish is to roll the pastry around your rolling pin and then unrolled from one side of your dish to the other. With a fork, prick the pastry in the dish including the sides. This will stop the pastry rising. Add the bacon bits and your filling mixture. Cook in the oven at 200 degrees (180 degrees fan oven) for about 30 minutes. Your quiche is cooked when you can prick the filing and your skewer comes clean.**