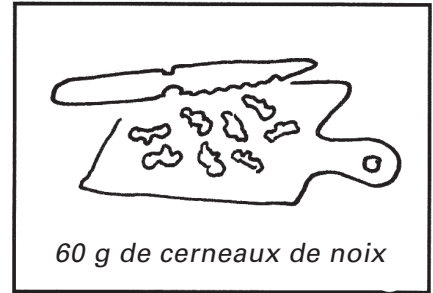
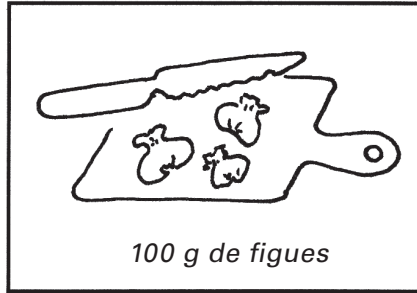
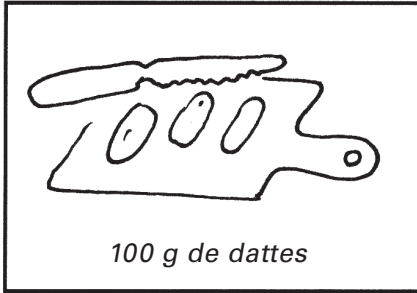


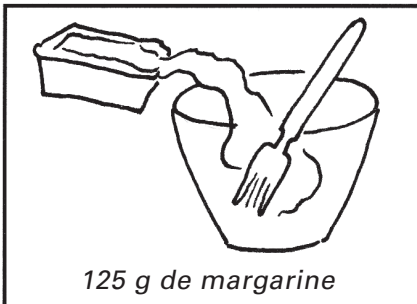
Activité culinaire: Cake de la Saint-Nicolas (déroulement)

EE - 3P

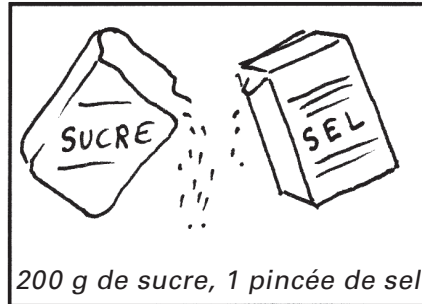
1. Hacher grossièrement les fruits secs.



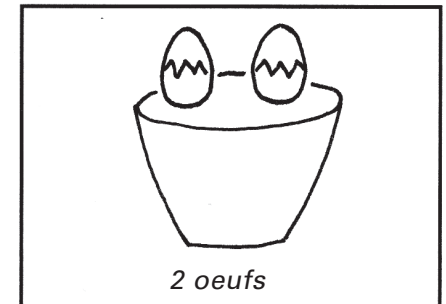
2. Travailler en pommade.



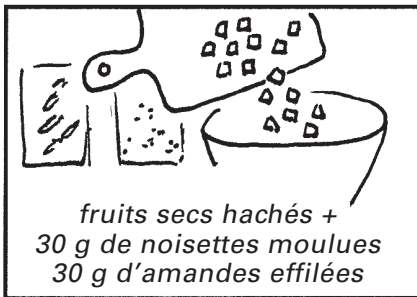
3. Ajouter.



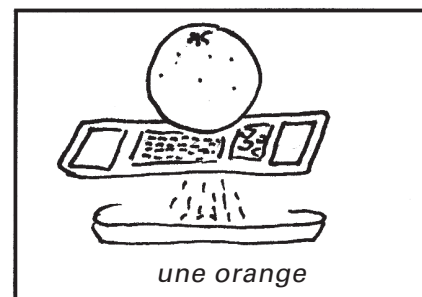
4. Casser dans le plat.



5. Verser dans le plat.



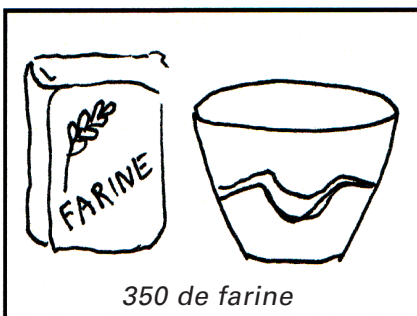
6. Râper le zeste.



7. Ajouter le zeste et le jus.



8. Ajouter, faire la fontaine.



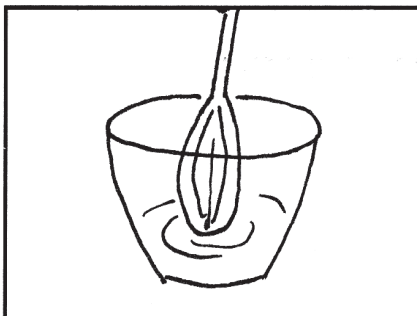
9. Ajouter à la farine.



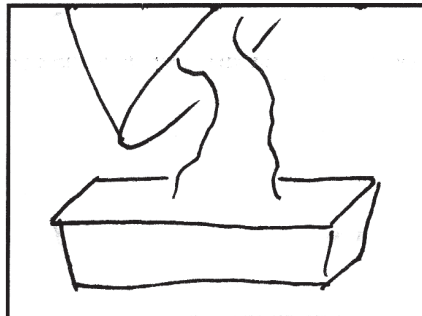
10. Verser dans la fontaine.



11. Bien mélanger.



12. Verser dans le moule.



13. Cuire 60 min. à 180°.

