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## CONFITURE DE LAIT, MILK JAM

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You will need :

- 1L of complete milk
- 175g of jam sugar
- 175g of brown
- 1 vanilla pod

Stir everything together, then bring to boiling during 1 hour and a half to 2 hours by stirring regularly with a spatula



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## SABLÉ NORMAND, NORMAN SHORTBREAD BISCUIT

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You will need :

- 270g of flour
- 125g of sugar
- 200g of sweet butter
- 1 egg + 1 egg yolk
- Cinnamon

1. Preheat the oven to 160°C
2. Mix 250g of flour with sugar and 175g of butter until you have a sandy clay
3. Add the eggs
4. Stir together with your fingertips
5. Put flour on the working table and spread the pastry
6. Create circles with a glass or a mold
7. Take half the biscuit and cover of Cinnamon
8. Take the other half and put them on the first half
9. Put in the oven for 20 minutes
10. Serve cold

