



Spiruline Algahé

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Spirulina flakes

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Spirulina financial Noisettes



15 minutes Preparation

15 minutes cooking

INGREDIENTS

4 egg whites

175 gr sugar

150g butter

2 tablespoons of hazelnut oil

50g flour

80g hazelnut powder

5gr of Spirulina petals

PREPARATION

(for about 6 Financial) Preheat oven to 180 ° C.

1. Cook the butter in a saucepan until it becomes hazel.
2. Allow to cool.
3. Mix sugar, flour, hazelnuts, hazelnut oil and spirulina are petals.
4. Beat the egg whites are firm.
5. Add slowly, gently, egg whites.
6. Finish by adding the warmed butter.
7. Fill your buttered ramekins and sprinkle with hazelnuts.
8. Bake at 180 ° C for 15-20 min.