HECT Philippe Caillot

**Garlic Tuile:**



40 gr Powdered Sugar

20 gr Flour

2 ea Egg white

10 gr Butter

1.5 oz Garlic cloves

1. Blanch garlic (3 times) in cold water



1. Crush garlic between 2 pieces of plastic sheet



1. Mix powder sugar, egg whites and garlic together



1. Make beurre “noisette”
2. Add to previous mixture
3. Spread mixture on silpat with a wet fork or spoon



1. Cook at 425 F until the edges brown slightly



1. Place on rolling pin or tuile gutter until if cools



1. Enjoy ☺

