

TUILE CUP

8 SERVINGS

Ingredients

- 8 oz All Purpose flour, unsifted
- 8 oz egg whites
- 8oz sugar
- almonds, sliced and blanched (optional)

Preparation

1. Pre-heat oven to 425F.
2. Combine all ingredients in bowl.
3. Mix thoroughly.
4. Place cookie sheet in oven to get hot. (Approximately 5 minutes.)
5. Remove hot cookie sheet from the oven.
6. Liberally spray hot pan with vegetable oil. (i.e.: Pam)
7. Spread 1 oz of the mixture thinly on an oiled pan.
8. Place pan back in oven.
9. Bake 6-8 minutes or until G. B. D. (Golden Brown and Delicious!)
10. Remove from oven.
11. Quickly remove tuile from cookie sheet.
12. Place tuile on top of an inverted soup cup or teacup.
13. Place another cup on top of the tuile.
14. Allow to cool.
15. Today we filled the tuile cup with fresh berries, fresh whipped cream, and a sprig of mint. However, you can fill tuile cup with season fruits, sorbet, ice-cream, custard or complete it with your favorite delight. The only limitation is your imagination.