P A L A C E C A N D Y

Ingredients
200 ml milk
120 grams cream
biscuit box
150 grams of hazelnuts
vanilla bag
120 grams of sugar
100 grams of flour
125 grams butter
1 liter milk

Directions
To prepare the pudding: In a pot on the fire, put butter and leave it until it melts, then add the flour and roast it with the butter. After roasting, reduce the heat and then add the milk gradually with constant stirring, then raise the temperature and stir the ingredients until the milk becomes warm, then add the sugar and continue stirring until Boil and get the desired consistency, then add the vanilla and stir the ingredients until the vanilla melts. Put a layer of coconut on a tray, then add the pudding mixture and distribute it in the tray, then we enter the tray in the refrigerator for an hour for two hours until it cools. To prepare the cream: In a bowl, we put the cream of Chantilly, frozen milk, then we mix them well, then we put the mixture in the refrigerator. Then we grind the biscuits. Application stage: We take out the pudding from the refrigerator after it has cooled, then we put the cream mixture on it and distribute it, then we sprinkle biscuits on it and put it in the refrigerator for a little while and then it is ready.

C H E F O M A R

Bon Apetit!