

RECIPE OF THE CONE OF MURAT



Murat is a small village in the north of **Aurillac**. This recipe was called at first "the horn of Murat" because the shape of the biscuit reminds of the horn of a cow. It's almost probably the horn of the Salers breed of cattle which is a cow with a mahogany color coat very specific of this area.



Ingredients	Ustensils
<ul style="list-style-type: none"> - Eggs - Sugar (in powder and cubes) - Flour - A little salt 	<ul style="list-style-type: none"> - A bowl - A salad bowl - A tablespoon - A teaspoon - A kitchen scale - A whisk - A plate for oven - Greaseproof paper - A cardboard with 6 holes of 3 cm - A small pan - A glass of water

- . Take 4 eggs and weight them.
- . In a salad bowl, put the same weight of sugar in powder and flour.
- . Add a pinch of salt in the salad bowl and mix thoroughly.
- . Then make a volcano crater.
- . In the bowl, crack the 4 eggs and beat them.
- . Pour the beaten eggs inside the volcano.
- . Knead the dough and let it rest.



. With 3 pieces of sugar, make a syrup (make it melt in the pan very slowly with few drops of water).



. Pour the syrup in the dough and mix it thoroughly.

. Preheat the oven for 220° C.

. Cut the greaseproof paper and cover the plate oven.

. Put one tablespoon of dough in the plate oven.

. With the teaspoon, spread it until it forms a petal of 10 cm high.

. Make as many petals as the plate oven can hold.

. Put in the oven for about 7 minutes.

. When the edge of the petals are golden brown, take out the petals and roll them to make a cone (be careful, it's hot ! watch the video on e-twinning)



. Put them in the holes of the cardboard to keep the right shape.



. The cones of Murat are eaten with fruits and Chantilly cream.

BON APPETIT !!!!