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T his is a creative way 1 to use up egg whites that isn't a pavlova. And it includes blackberries, which I always think are one of 1 the last gifts of summer. This blackberry parfait is strikingly beautiful, so much so that it can be served simply 1 on its own (either in scoops, or set in a loaf tin and sliced) or with a few extra fresh 1 blackberries on the side for sharpness and a plate of these thyme shortbreads.

1 Parfait de blackberries con cortadas de tomillo

You will need a sugar thermometer for this 1 recipe.

Prep: 25 min 1 Cook: 35 min 1 Chill/rest: 20 min 1 Freeze: Overnight

1 Serves: 6

1 For the parfait150g blackberries

1 90g egg whites (from 3 medium eggs) 1

160ml double cream 150g 1 caster sugar

For the thyme biscuits (makes 12)

1 280g plain flour

1 A pinch of flaky salt 1

120g salted butter 1, cold and cubed

130g 1 caster sugar, plus more to finish 1

3 sprig s of 1 thyme, leaves only

12 egg yolks

12 skin-on almonds

1 Fresh blackberries, to serve

Blend the blackberries 1 until smooth (it's fine to keep the seeds in). In the bowl of a stand mixer (or using a bowl 1 with an electric whisk), whisk the egg whites until frothy and thick. Whip the double cream in a separate bowl. 1

In a small saucepan, warm the caster sugar with 70ml water. When the syrup reaches 1 115C, quickly go back to the egg white bowl and whip again at high speed. When the syrup reaches 121C, 1 carefully pour it down the side of the bowl into the egg whites (avoid pouring it on to the whisk), 1 then whisk again until the mixture has cooled. You have now made Italian meringue.

In 1 a large bowl, fold together the blended blackberries, the Italian meringue and the whipped double cream a third each at 1 a time, until completely combined. Pour the mixture into a container with a lid and freeze overnight.

1 For the shortbread, heat the oven to 180C (160C fan)/350F/gas 4. Line a baking tray with greaseproof paper. 1

In a bowl, combine the plain flour and salt. Using your fingers, rub in the 1 butter until the mixture resembles breadcrumbs. Stir in the caster sugar and thyme leaves, followed by the egg yolks. Bring 1 the dough together with your hands, adding a splash of water if needed.

Rest the 1 dough in the fridge for 20 minutes, then divide it into 12 equal pieces and rolling each one into a 1 small ball. Arrange these spaced out on the prepared baking tray, press an almond

into the middle of each one, 1 and sprinkle with a little sugar. Bake for 20 minutes, or until golden brown. Cool completely.

1 Serve a scoop of blackberry parfait with a shortbread alongside, and garnish with fresh blackberries.

O ativista Frank Mugisha disse que a decisão de terça-feira foi "errada e lamentável". "Esta decisão deve resultar **smile slots** mais restrições ao financiamento de doadores para Uganda - nenhum doador deveria financiar o ódio anti-LGBTQ+ e violações dos direitos humanos", disse Mugisha.

O tribunal confirmou uma lei que permite a pena de morte por "homossexualidade agravada" e até 14 anos na prisão para um suspeito condenado pela tentativa da a>sexualidade exacerbado. A ofensa à "homossexuais tentados" é punível com 10 ou mais meses, mas não pode ser punitiva smile slots casos semelhantes aos do caso anterior (por exemplo: o crime contra homossexuais).

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