

# afun ganha dinheiro

Autor: symphonyinn.com Palavras-chave: afun ganha dinheiro

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## Resumo:

**afun ganha dinheiro : Bem-vindo ao mundo das apostas em symphonyinn.com! Inscreva-se agora e ganhe um bônus emocionante para começar a ganhar!**

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## conteúdo:

## afun ganha dinheiro

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

## Parfait de blackberries con cortadas de tomillo

You will need a sugar thermometer for this recipe.

Prep: **25 min**

Cook: **35 min**

Chill/rest: **20 min**

Freeze: **Overnight**

Serves: **6**

For the parfait

**150g blackberries**

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

**160ml double cream**

**150g caster sugar**

For the thyme biscuits (makes 12)

**280g plain flour**

**A pinch of flaky salt**

**120g salted butter** , cold and cubed

**130g caster sugar** , plus more to finish

**3 sprigs of thyme** , leaves only

**2 egg yolks**

**12 skin-on almonds**

**Fresh blackberries** , to serve

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

cream in a separate bowl.

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

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

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

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

Rest the dough in the fridge for 20 minutes, then divide it into 12 equal pieces and rolling each one into a small ball. Arrange these spaced out on the prepared baking tray, press an almond into the middle of each one, and sprinkle with a little sugar. Bake for 20 minutes, or until golden brown. Cool completely.

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

## Franceses hornean un pan baguette de 140 metros, reclamando el título Guinness

Todos sabemos que los franceses saben cómo hacer un buen pan baguette. No hay mucha disputa al respecto. Nadie suele decir: "Eh, no creo que los franceses hayan demostrado aún sus habilidades en la elaboración de baguettes".

Pero espere, ¿los franceses pueden hacer una baguette grande? ¿Una enormemente larga que pueda alimentar a un pequeño pueblo?

Resulta que sí, pueden hacer eso también.

Panaderos franceses en Suresnes, justo al oeste de París, hornearon una baguette de 140 metros el domingo. El gran pan consiguió devolver el título de la baguette más larga del mundo a Francia, según los Records Guinness, ya que superó una baguette de 133 metros hecha por (¡gaspa!) italianos en 2024.

### Longitud Año País

140m 2024 Francia

133m 2024 Italia

¡Eso es más largo que un campo de fútbol! ¡Espera, espere! Estamos en Francia. ¡Es la longitud de nueve canchas de petanca!

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### Informações do documento:

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