



Maple syrup and almond pie

Ingredients	Preparation
<p>Pie crust:</p> <ul style="list-style-type: none">• 125 ml of maple syrup• 30 g of corn starch• 50 ml of cold milk• 50 g of butter• 100 g of roasted almonds, chopped	<p>Source : nutshealth.com</p> <ul style="list-style-type: none">• Preheat the oven at 200 F.• Lay your crust and garnish the plate then reserve in the refrigerator.• Recover the bottom of pie with almonds.• Bring your maple syrup to boil in a cauldron with a little water (a tablespoon).• In a dish, whisk the corn starch with milk (cold).• Then pour gently the hot maple syrup then incorporate butter.• Pour the whole in pie.• Put in the oven and cook for 20-25 minutes. <p>When the pie is cooked, let rest 20 minutes on the counter before serving.</p>

