

DESSERTS

WHITE BEAN BLONDIES WITH RASPBERRIES

Ingredients (For 4 people)

- 250 g cooked white beans
- 1.5 dl skim milk
- 200 g raspberries
- 2 eggs
- 100 g brown sugar
- 60 g wheat flour
- 50 g butter
- 100 g white chocolate

Preparation:

Preheat the oven to 180 °C.

Blend the white beans with the milk in a blender to obtain a purée.

Beat the eggs with the sugar until the mixture whitens. Add the flour and the bean purée and mix well.

Melt the butter and incorporate it into the mixture.

Coarsely cut the white chocolate and add it to the mixture with the raspberries. Stir delicately.

For the batter into a square dish lined with parchment paper and bake for 30 minutes in the middle of the oven.

