

Pâte Sablée Recipe

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Prep. time : 10 minutes

Ready in 30 minutes

Level : Basic

Ingredients:

- All purpose flour 200g (7oz)
- Butter 110g (4oz)
- Powdered sugar 75g (5Tbsp)
- Egg 50g (1.8oz or 1 medium egg)
- Salt 1g (1/16Tsp)
- Milk if needed

Directions

1. Put softened butter with powdered sugar into a bowl of a stand mixer. Mix with paddle attachment until light and creamy.
2. Add one egg and mix until incorporated.
3. Stop mixing and fold in sifted flour and salt using a silicone spatula, until well combined. Don't overwork the dough. Flatten it and wrap in a plastic film. Leave it in the refrigerator until firm and cold.