

# Sweet Pâte Brisée Recipe

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Prep. time : 10 minutes

Ready in 30 minutes

Level : Basic

## Ingredients:

- All purpose flour 200g (7oz)
- Butter 100g (3.5oz)
- Salt 5g (1Tsp)
- Sugar 40g (1.4oz)
- Egg 50g (1.8oz or 1 medium egg) – optional
- Water as needed

## Directions

1. Sift flour with salt in a bowl. Cut cold butter into dices and add it to the flour. Rub in the flour into the butter with your fingertips until you get crumbly mixture.
2. In another bowl whisk one egg and mix in water and sugar. If you decide not to use the egg, you can replace it with water. Add the liquid ingredients to the crumbs and combine them quickly.
3. Flatten the dough and wrap it in plastic film. Leave it in the refrigerator until firm and cold.