

CONTICINI S LEMON VANILLA SHORTCRUST PASTRY DOUGH

The Recipe

<https://www.cuisinedaubery.com/recipe/lemon-vanilla-shortcrust-pastry/>

Conticini's Lemon Vanilla Shortcrust Pastry Dough

Chef: Philippe Conticini

Skill: Easy Level

Cuisine: French Cuisine

Courses: Base, Sweet Base, Pie Dough, Sweet Pie Dough, Shortcrust Pastry Sablée And Sucrée,

Ingredients

2 tarts 7.87" (or 7 7/8" or 20 cm) in diameter, or 1 tart 11.02" (or 11 1/32" or 28 cm) in diameter

1/2 Cup Butter (120 grams)
1/2 Cup Icing Sugar (90 grams)
1 Lemon Zest
1/2 Cup Almond Flour (40 grams)
1 Egg 2 Tablespoons or 50 grams
1 Egg Yolk 1 Tablespoon or 20 grams
1/2 Vanilla Bean
1 1/2 Cup Flour (230 grams)
1 pinch of Salt

Pour 1 tart 9.44" (or 9 29/64" or 24 cm) in diameter

1/2 Cup Butter (86.3 grams)
1/3 Cup Icing Sugar (64.8 grams)
0.7 Lemon Zest
1/3 Cup Almond Flour (28.8 grams)
0.7 Egg 1 Tablespoon or 35 grams
0.7 Egg Yolk 2 teaspoons or 14 grams
0.3 Vanilla Bean
1 1/4 Cup Flour (165.6 grams)
1 pinch of Salt

Pour 1 tart 7.87" (or 7 7/8" or 20 cm) in diameter

1/4 Cup Butter (60 grams)
4 Tablespoons Icing Sugar (45 grams)

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1/2 Lemon Zest
3 Tablespoons Almond Flour (20 grams)
1/2 Egg 1 Tablespoon or 25 grams
1/2 Egg Yolk 1 teaspoon or 10 grams
1/4 Vanilla Bean
3/4 Cup Flour (115 grams)
1 pinch of Salt

Pour 1 tart 7.08" (or 7 3/32" or 18 cm) in diameter

3 Tablespoons Butter (48.6 grams)
3 Tablespoons Icing Sugar (36.4 grams)
0.4 Lemon Zest
3 Tablespoons Almond Flour (16.2 grams)
0.4 Egg 2 teaspoons or 20 grams
0.4 Egg Yolk 1 teaspoon or 8 grams
0.2 Vanilla Bean
2/3 Cup Flour (93.1 grams)
1 pinch of Salt

Steps

Make sure the Butter is not liquid and not too hot ! If that's your case, wait for the butter to cool down

1. You may mix everything by hand with a spatula, or use with the stand mixer (like a Kitchen Aid appliance), using the 'paddle'
2. Start mixing the softened Butter (1/2 Cup or 120 g) with the Icing Sugar (1/2 Cup or 90 g)
3. Add the Lemon Zest (1) and beat
4. Add the Almond Flour (1/2 Cup or 40 g) and beat
5. Pour the Egg (1), the Egg Yolk (1), the Vanilla Bean (1/2) and mix
6. Sift the Flour (1 1/2 Cup or 230 g) and the Salt (1 pinch) over the bowl
7. Gently fold
8. Spread the dough with a hand, on the working surface, several times
9. Wrap airtight
10. Place in the fridge, for at least 2 hours