

# PIERRE HERMÉ S SWEET PIE CRUST ( Pâte à FONCER )

## The Recipe

<https://www.cuisinedaubery.com/recipe/sweet-pie-crust/>

A pie crust that is tasty and elastic, perfect to bake humid batters

Chef: Pierre Hermé

Skill: Easy Level

Cuisine: French Cuisine

Courses: Base, Sweet Base, Pie Dough, Sweet Pie Dough,

## Ingredients

### For 500 g ( 1 lbs 2 oz )

3/4 Cup Butter (180 grams)  
1/2 teaspoon Salt (4 grams)  
1 teaspoon Sugar (5 grams)  
1 Egg Yolk 1 Tablespoon or 20 grams  
4 Tablespoons Milk (50 grams)  
1 3/4 Cup Flour (250 grams)

### For 350 g ( 3/4lbs )

1/2 Cup Butter (125.9 grams)  
1/2 teaspoon Salt (2.8 grams)  
1 teaspoon Sugar (3.5 grams)  
0.7 Egg Yolk 2 teaspoons or 14 grams  
2 Tablespoons Milk (35 grams)  
1 1/4 Cup Flour (175 grams)

### For 250 g ( 9 oz )

1/2 Cup Butter (90 grams)  
1/2 teaspoon Salt (2 grams)  
1/2 teaspoon Sugar (2.5 grams)  
1/2 Egg Yolk 1 teaspoon or 10 grams  
2 Tablespoons Milk (25 grams)  
3/4 Cup Flour (125 grams)

## Steps

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Here's the recipe video:

### A few notes...

A few notes to succeed this recipe:

- No real difficulty : this dough is simple to make. Just make sure the butter is really soft before using it
- Make sure to spread the dough when finished, onto your work surface
- Storing the dough in the fridge before using it is highly recommended. The dough will "stabilize" while cooling down, and it will bake better