

THE CREAMED SWEETENED SHORT PASTRY (SUCRÉE)

The Recipe

<https://51.159.13.235/recipe/short-pastry/>

The Creamed Sweetened Short Pastry (?sucrée?)

Chef: Stéphane Tréand

Preparation Time: 15 Minutes

Ready in: 1 Day

Yield: Un fond pour une tarte

Skill: Easy Level

Cuisine: French Cuisine

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

Ingredients

575 g (1 1/4 lbs) : 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 (137 grams)

1/2 Cup Icing Sugar (100 grams)

1/2 Cup Almond Flour (37 grams)

1 pinch of Salt

1 Egg 2 Tablespoons or 50 grams

1 3/4 Cup Flour (250 grams)

Half: 287 g (10 oz) : Pour 1 tart 7.87" (or 7 7/8" or 20 cm) in diameter

1/3 Cup Butter (68.5 grams)

1/4 Cup Icing Sugar (50 grams)

3 Tablespoons Almond Flour (18.5 grams)

1 pinch of Salt

1/2 Egg 1 Tablespoon or 25 grams

3/4 Cup Flour (125 grams)

Double: 1.14 kg (2 1/2lbs)

1 1/4 Cup Butter (274 grams)

1 Cup Icing Sugar (200 grams)

3/4 Cup Almond Flour (74 grams)

1 pinch of Salt

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2 Eggs 1/4 Cup or 100 grams

3 1/2 Cups Flour (500 grams)

For 200 g (7 oz)

3 Tablespoons Butter (47.6 grams)

3 Tablespoons Icing Sugar (34.7 grams)

2 Tablespoons Almond Flour (12.8 grams)

1 pinch of Salt

0.3 Egg 1 teaspoon or 15 grams

1/2 Cup Flour (86.9 grams)

Pour 1 tart 9.05" (or 9 1/16" or 23 cm) in diameter

1/2 Cup Butter (90.5 grams)

1/3 Cup Icing Sugar (66.1 grams)

1/4 Cup Almond Flour (24.4 grams)

1 pinch of Salt

0.6 Egg 1 Tablespoon or 30 grams

1 1/4 Cup Flour (165.3 grams)

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

4 Tablespoons Butter (55.4 grams)

3 Tablespoons Icing Sugar (40.5 grams)

2 Tablespoons Almond Flour (14.9 grams)

1 pinch of Salt

0.4 Egg 2 teaspoons or 20 grams

2/3 Cup Flour (101.2 grams)

Steps

Here's the recipe video:

1. To make the dough, you may use a stand mixer (like a Kitchen Aid appliance) with the 'paddle', or knead everything manually, or with a spatula
2. Let the Butter (1/2 Cup or 137 g) soften, but not more than 10 minutes at room temperature
3. Make sure the Butter is not liquid and not too hot ! If that's your case, wait for the butter to cool down
4. Mix together : the Butter (1/2 Cup or 137 g), the Icing Sugar (1/2 Cup or 100 g), the Almond Flour (1/2 Cup or 37 g) and the Salt (1 pinch)
5. Then add the Egg (1), mix
6. Sift and add the Flour (1 3/4 Cup or 250 g), then mix
7. DO NOT add water ! this would make the dough elastic, and it would shrink while baking !
8. You will need to mix for a few seconds only. Beginners make the mistake to knead too long,

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which will make the crust too hard while baking

9. Even if the dough seems a little bit crumbling, stop kneading

Kneading and Stretching ("Frasage" in French)

10. You need to "fraser" (French term) to 'activate' the gluten : to do this, just spread the dough on the work surface, just twice

11. Shape into a ball

12. We cannot use this dough right away, as it doesn't have the proper structure.

13. You need to let it rest, covered with plastic wrap in the fridge for 2 hours or more