

# THE FRENCH CREAMED SWEETENED SHORT PASTRY ( SUCRÉE )

## The Recipe

<https://cuisinedaubery.com/recipe/short-pastry/>

The French 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)

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- 1 pinch of Salt
- 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. Dice the Butter (1/2 Cup or 137 g)
2. Not longer than 10 minutes ! The butter must stay a bit cold in order to "sand" the flour
3. Butter must be softened but NOT MELTED OR MICROWAVED!
4. For the following steps, you may use a stand mixer like "Kitchen Aid" like on the photos, using the "Leaf" or "paddle", or just use some good old elbow grease
5. In the mixing bowl, add in 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)
6. About the Sugar : I recommend using Icing Sugar, but in case you can't, use regular Sugar
7. Mix for 1 minute

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8. Still while mixing with the paddle, add in the Egg (1)
9. DO NOT ADD WATER : this would result in a dough that would shrink while baking ! It's a common mistake to add water
10. Sift over the bowl the Flour (1 3/4 Cup or 250 g) and mix
11. DO NOT add water ! this would make the dough elastic, and it would shrink while baking !
12. You will need to mix for a few seconds only. Beginners make the mistake to knead too long, which will make the crust too hard while baking
13. Even if the dough seems a little bit crumbling, stop kneading

### **Kneading and Stretching ("Frasage" in French)**

14. You need to "fraser" (French term) to 'activate' the gluten : to do this, just spread the dough on the work surface, just twice
15. Shape into a ball
16. We cannot use this dough right away, as it doesn't have the proper texture
17. You need to let it rest, covered with plastic wrap in the fridge for 2 hours or more