

## **PÂTE SUCRÉE D'AMANDES/ ALMOND TART DOUGH**

For two 220-240 mm/9 inch *tartes*

- 227 g / 1  $\frac{3}{4}$  cups (8 ounces) flour
- 86 g / generous  $\frac{3}{4}$  cup (3 ounces) powdered sugar
- 28 g /  $\frac{1}{4}$  cup (1 ounce) almond flour
- 3 g /  $\frac{1}{2}$  teaspoon salt
- 137 g / 9.5 tablespoons butter (1 stick + 1  $\frac{1}{2}$  T)
- 46 g / 1 large egg
- 5 ml / 1 teaspoon vanilla

1. Whisk the flour, powdered sugar, almond flour and salt in a mixing bowl.
2. Sand in the butter either by hand or using a mixer (paddle, on low).
3. Add the egg and vanilla, mix with a fork to moisten, then “fraisage” by hand or blend on low with paddle just until the dough comes together.
4. Wrap in plastic wrap and chill at least one hour before use. The dough may be frozen, well wrapped, for up to 3 months. Thaw in the refrigerator overnight before use.

*Pâte sucrée* and its cousin *pâte sablée* are types of sweet, rich, crisp short dough used for large and small tarts, *petits fours* and cookies. They can be made using either the creaming or sanding methods of mixing. *Pâte sablée* tends to have a higher percentage of butter, making it more fragile and friable and giving it a greater “melt-in-your-mouth” texture.

This *pâte sucrée* recipe contains a small amount of almond flour in addition to all-purpose flour. It is mixed using the French techniques of *sablage* (working the butter into the dry ingredients with the finger tips to achieve a coarse, sandy texture) and *fraisage* (smearing the dough with the palm of the hand to bring it together).

This dough is very easy to work with, can be rerolled without sacrificing taste and texture and is suitable for almost any type of sweet tart you can imagine.

A common preparation is to fill an unbaked tart shell half way with almond cream, top it with fruit of choice and bake it; the pear almond version is a true French classic.

Even though it is considered sweet dough, it can also work very nicely in a savory tart such as roasted squash with caramelized onion, goat cheese and herbs.