

These are some of the creations made by members at the May meeting...



Pate Sablee Tart Recipe

For tart base

3 cups (360 grams) all-purpose flour
 1 cup (125 grams) powdered sugar
 1/2 tsp. salt
 2 egg yolks
 2 sticks butter plus 2 Tbl., softened

1. Measure out the flour and salt in a medium bowl, whisk together to incorporate.
2. Put all the butter and yolks in a bowl of the stand mixer with a paddle attachment; mix just until combined.
3. Add the flour mixture a little at a time, just until incorporated.
4. Place in plastic wrap and refrigerate for a few hours or overnight.
5. When ready to use, remove from fridge and knead to soften. Dough will crumble at first and will quickly come together.
6. Roll out on parchment paper and cut into shapes; cover dough with plastic wrap to make for easier rolling without having to add extra flour.
7. Transfer parchment paper to a cookie sheet and bake at 350 degrees for 10-15 minutes, depending on size and thickness. Check regularly. You want a light golden color.

