

Bake in the preheated oven, then open the oven door slightly (about 1–2 cm/¾ in) after 4 or 5 minutes and leave it ajar. Cooking time will vary from 10–20 minutes, depending on the size of the buns.

· STORAGE ·

Stored in an airtight container, choux paste will keep for 3 days in the fridge, or for up to 1 week in the freezer.

P A T E S A B L E E
 (Shortbread dough)

· INGREDIENTS ·

RECIPE 1:

250 g/9 oz flour

200 g/7 oz butter

100 g/3½ oz icing sugar,
sifted

Pinch of salt

2 egg yolks

1 drop vanilla or lemon
essence (optional)

RECIPE 2:

30 g/1 oz ground
almonds

250 g/9 oz flour

140 g/5 oz butter

100 g/3½ oz icing sugar,
sifted

1 egg

Pinch of salt

1 drop vanilla or lemon
essence (optional)

Makes about 680 g/1½ lb
(recipe 1)

600 g/1¼ lb (recipe 2)

Preparation time: 15 minutes

· PREPARATION RECIPE 1 ·

Sift the flour onto the work surface and make a well in the centre. Dice the butter and place it in the well, then work it with your fingertips until very soft. Sift the icing sugar onto the butter, add the salt and work into the butter. Add the egg yolks and mix well. Gradually draw in the flour and mix until completely amalgamated. Add the vanilla or lemon essence, if you are using it, and rub it into the dough 2 or 3 times with the palm of your hand.

· RECIPE 2 ·

Sift together the ground almonds and flour onto the work surface and make a well in the centre. Proceed as for recipe 1.

Roll the dough into a ball and flatten it out lightly. Wrap in greaseproof paper or polythene and chill in the fridge for several hours.

· STORAGE ·

Wrapped in greaseproof paper or polythene, both doughs will keep very well in the fridge for several days.

· NOTES ·

Flour is always the last ingredient to be added to *pâte sablée*, so that the dough remains crumbly and 'short'. Once you have added the flour, do not overwork the dough, or it will become too elastic. Recipe 1 is very delicate; if you are using the dough to line a flan tin or to make *sablés*, you must work very fast, without overhandling the dough, as it softens extremely quickly. Rolled and cut into different shapes, it is perfect for *petits fours secs*.

Recipe 2 is easier to make, roll out and handle, but because it contains less butter, it is less rich and delicate.

· EQUIPMENT ·

Wooden or marble pastry
board

1 fine sieve

Greaseproof paper or
polythene