

# Shortbread (chocolat)

## Recipe for 4

### Description

Ideal for all your pies and tarte shells.

### Note

It is important to take into account the rest times, otherwise your dough could change shape during cooking.

It will also be easier to work with.

### Ingredients

#### Shortbread

- 250 Gr Butter
- 160 Gr Icing sugar
- 2 Unit(s) Egg
- 50 Gr Almond powder
- 4 Gr Salt
- 420 Gr Flour

#### Sweet chocolate pastry

- 250 Gr Butter
- 160 Gr Icing sugar
- 2 Unit(s) Egg
- 50 Gr Almond powder
- 4 Gr Salt
- 370 Gr Flour
- 50 Gr Cocoa powder

### Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **375 F°**
- Resting time **60 mins**

#### Shortbread

Soften the butter (by hand or with the sheet in the mixer), add the powdered sugar, then the eggs one by one.

Sift in the flour (cocoa powder) and almond powder, add the salt, then pour in the rest, finalizing the mixture so that you have a smooth dough.

Drop the dough onto a table, and continue mixing with the palm of your hand.

Wrap the dough in cling film and leave to rest in the fridge for at least 45 min.

After resting time

Using a rolling pin, roll out the dough to a maximum thickness of 2 to 3 mm. Make sure the dough is evenly spread over the entire surface.

Once the tray or tart ring has darkened, leave it in the fridge for around 20 minutes.

**Bon appétit!**