

Pastefrolle



Classic recipe by Paul Forni.

Preparation



Time required

approx. 180 minutes



Difficulty

Easy - For all

Features



Dish

Dessert - Cookies



Typical product

Ticinese butter - 0 km



Suitable in

Winter - With hot chocolate

INGREDIENTS

Pastefrolle

- 300 g plain flour
- 120 g butter
- 120 g sugar
- 1 egg
- 1 egg yolk
- 1 lemon zest
- Pinch of salt

PREPARATION

Pastefrolle

Gently mix butter and sugar. Add eggs one at a time and then add flour, pinch of salt and lemon zest. Mix everything together using the kneading machine.

Let the dough rest for a couple of hours (in our case at 12 °C). Then using a pastry bag and pipe 8-10 cm long pieces. Transfer them on a baking tray and bend manually into the shape of an S in order to get the typical Pastefrolle shape.

Bake at 180 °C for 12-18 minutes (depending on the thickness of your Pastefrolle).