



Sable Biscuits

Ingredients

500g	Plain flour, sifted
400g	Butter, unsalted & diced
225g	Icing sugar, sifted
4	Egg yolks
1 Pinch	Sea salt, finely ground

Method

Mix the salt with the flour & sugar.
Place on the machine on a slow speed & add the cold diced butter.

When full incorporated gradually add the egg yolks.
Lightly mix until mix combines together, **Don't over mix.**
Remove from machine, mould into 3 blocks wrap in cling film and chill.

When required remove from the fridge and roll. Use icing sugar **not** flour.
Roll to required thickness, cut, place on a silpat lined baking sheet.

Rest for a min of 1 hour in a cool / chilled place – to prevent shrinkage.

Or store in the freezer & cook from frozen.

Bake at 165°C for approx 10 mins.

Store in an airtight container for a max of 2 days.