



Pâte Croustade

4g fine sea salt
250g all-purpose flour
50g warm water
150g unsalted butter, melted
60g egg yolks

1. Thoroughly combine the salt and flour in a mixer bowl.
2. Separately, combine the water and butter; add the egg yolks.
3. Add the liquid mixture to flour in three additions, mixing to produce a homogenous dough.
4. Portion into four flat rectangles and refrigerate or freeze as needed.
5. Roll to 1-2mm thickness and cut rectangles measuring 6cm by 7cm; Allow to rest under refrigeration at for least one hour.
6. Gently transfer cut rectangles to stainless steel tube molds (14cm length by 2cm diameter) and then tightly wrap in foil (24cm in length). Bake at 150°C/300°F for 16 minutes, medium fan.