

Swirled Sablés

Cuisine: **French**
Food category: **Pastry**



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Program steps

Preheating:

180 °C

1

 Hot air

 100 %

 Termination by time

 00:13 hh:mm

 175 °C

 70 %



Ingredients - number of portions - 8		
Name	Value	Unit
Unsalted butter	225	g
powdered sugar	250	g
chicken eggs	1	pcs
vanilla extract	5	g
all purpose flour	385	g
cornstarch	3	g
baking powder	4	g
salt	6	g
Sugar Decorations	70	g
Red and green food coloring	5	g

Nutrition and allergens	
Allergens: 3, Gluten	
Minerals: Ca, Calcium, Co, Cr, Cu, F, Fe, I, Iron, K, Mg, Mn, Na, P, Potassium, Se, Zn	
Vitamins: A, B, B vitamins, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	1191.8 kJ
Carbohydrate	76.2 g
Fat	23.5 g
Protein	5 g
Water	6.3 g

Directions

In a mixing bowl or the bowl of a stand mixer, whisk the butter and sugar at medium-high speed for 2-3 minutes until you achieve a light and fluffy mixture.

Add the egg, almond extract, and vanilla. Mix at medium speed until fully incorporated. Scrape the sides and bottom of the bowl with a spatula if necessary.

In a large bowl, sift the flour, cornstarch, baking powder, and salt. Gradually incorporate this dry mixture into the butter/sugar mixture at low speed until just combined. Avoid overworking the dough.

Divide the dough into **3 equal parts** (about 305 g each). Leave one part natural (white). Color the other two parts with green and red food coloring.

Pro tip: Use gel coloring to avoid altering the texture of the dough.

Wrap each part in plastic wrap, flattening them into rectangles of 0.8 cm thick to ease rolling after refrigeration.

Unwrap each dough and roll them out on plastic wrap into rectangles of 18 x 30 cm

Use a rolling pin to seal the layers and achieve an even thickness.

Trim the edges with a sharp knife for clean lines. Slightly tilt one long side to create a more pronounced spiraled effect when rolling.

Roll the dough into a tight log, using parchment paper to assist in the operation. Seal the seam with your fingers while gently spreading the green dough.

Pour the Christmas sprinkles onto a tray. Roll the dough log in the sprinkles, pressing slightly for perfect adherence. Cut into 0.8 cm thick slices with a sharp knife. If the dough becomes too soft, return it to the refrigerator for 15-30 minutes.

Place the sablés on the trays, spacing them 2.5 cm apart (they will spread slightly while baking).

Place the trays in the oven.