Basic shortcrust galette pastry

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Yield: 1 for the cake

Ingredients

- 200 g Wheat flour
- 140 g Butter ((necessarily cold, cut into cubes))
- 1 Egg yolk ((not necessarily, I have also made it without the yolk, it turns out perfectly))
- 3-4 tbsp Ice water ((drop a few ice cubes into a glass of water))
- 1 pinch Salt
- 1-2 tbsp Sugar ((add only when making sweet galette; do not use sugar for salty galette))

Instructions

1. Grinding: Add flour, salt, sugar (if you are making a sweet galette), cold butter cubes and egg yolk to the bowl of a food processor. Mix everything with a few pulsating strokes until you get a smooth crumb.

2. Adding water: Add ice water one tablespoon at a time, stirring briefly each time in pulsating mode. The dough should start to stick together.

3. Aging: Shape the dough into a ball, wrap in cling film and place in the fridge for 30 minutes to harden the butter and mature the dough.

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