

Sable a la Poche (Curley)

170g	Plain Flour, sifted
10g	Cocoa Powder
160g	Unsalted Butter, softened
65g	Icing Sugar, sifted
30ml	Full Fat Milk
15	Griottine Cherries, cut in half
	Vanilla Sugar, to finish

1. Sift the flour and cocoa powder together in a bowl
2. Beat the butter and sugar until light in colour.
3. Gradually add the milk until fluffy and incorporated.
4. Fold in the flour and cocoa mix into a smooth homogenous paste.
5. Pipe mixture with a (6mm) star nozzle into rosettes.
6. Decorate with half a cherry and place in the fridge to rest for 30 minutes.
7. Bake in the oven at 180° for 12-15 minutes. Remove from the oven, sprinkle with the vanilla sugar, then leave to fully cool.