

RICH SHORTCRUST PASTRY



Preparation : 30 min - **Resting :** 1 hr - **Cooking :** 40 min - **Equipment :** Ø 28-30 cm tin

Ingredients : 1 pastry

- 250 g plain flour - 100 g caster sugar - 1 egg yolk - 140 g softened butter - 45 ml cold water

1. Put the flour, sugar, diced butter, egg yolk and water in the bowl with the dough blade.
2. Process for about 1 minute or until the dough forms a ball. You may need to scrape the flour off the bowl walls with the spatula.
3. Turn the dough out onto a floured surface and knead it briefly, pushing the ball away from you with the palms of your hands, so that it will roll out without cracking (it must not be too cold).
4. Wrap it in cling film and flatten it. Chill for 1 hour.
5. Preheat your oven to 180 °C (gas mark 4).
6. Butter the tin. Roll the pastry out. and line the tin with it. Prick the base all over with a fork.
7. Line the pastry case with baking parchment and cover the base with baking beads or, failing that, dried beans or even rice.
8. Bake blind for 20 minutes.

CS 4200 XL ■

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