



Sweet Shortcrust Pastry

Learning to make a good shortcrust pastry is an important first step in your baking journey. Sweet shortcrust pastry, also known as *pâte sucrée*, is known for its rich, buttery, and slightly sweet flavour, making it ideal for a variety of desserts. It has a crisp, sturdy, and tender texture, making it a versatile base for pies, tarts, and other baked desserts. It's also relatively easy to make and freezes well.

Ingredients

220g plain flour
3 g salt
120g unsalted butter
40g icing sugar
3-4tbsp of water(chilled)/ or two egg yolks

Method

Method couldn't be simpler. In a food processor blitz together flour, icing sugar with salt and butter till it resembles breadcrumbs. Then add little bit of water till it clump together to form a dough. Alternatively, add the egg yolks (instead of water) and blitz to get the pastry dough.

Wrap the dough in clingfilm and let it rest in fridge for 30mins. Then roll it out and use as you wish.