

🔪 Shortcrust Pastry for Pies 🔪

Prep Time: 10 min | **Cook Time:** 45-60 min | **Servings:** 4 | **Difficulty:** Easy | **Diet:** Gluten-Free



Ingredients

- 300 g Gluten-free flour
- 100 g Sugar
- 110 g Softened lactose-free butter
- 2 Eggs
- A grated lemon zest
- ½ Packet of cake yeast

How to step by step

1 - Place the flour and make a well

- Place 300 g of gluten-free flour on your work surface
- Form a well (a cavity) in the center

2 - Add the wet ingredients

- Into the well, add 2 eggs
- Add 100 g sugar
- Add half a packet of cake yeast (baking powder)
- Add the grated zest of 1 lemon

3 - Incorporate the softened butter

- Add 110 g of softened lactose-free butter to the center
- Mix gently, folding the flour over toward the center
- Continue combining until you get a smooth, cohesive dough (do not overwork)

4 - Shape and chill the dough

- Form the dough into a ball or disc
- Wrap it tightly in plastic wrap
- Refrigerate for 60 minutes

5 - Ready to use

- After chilling, roll out the dough
- Use it as a base for tarts, cookies, quiches, or your favorite dessert

👉 Video ricetta completo: <https://www.youtube.com/watch?v=7bFv4poTRrk>

💡 Tips & Variants

✓ To make the shortcrust pastry more fragrant and crumbly, you can replace half of the sugar with fine brown sugar and add a teaspoon of natural vanilla extract.