

Rich Shortcrust Pastry

Makes approx. 290g
Hands-on Time 10 minutes

Ingredients

- 170g plain flour
- Pinch of salt
- 85g unsalted butter (cubed and chilled)
- 1 medium egg yolk (beaten with 2 tbsp cold water)

Equipment

- Bowl
- Clingfilm

Method

- In a bowl, mix the flour and salt.
- Add the chilled butter and rub it into the flour using your thumb and forefingers until the mixture resembles breadcrumbs.
- Add the egg yolk mixture and combine with a spoon until a dough forms. (Using a spoon prevents overworking and keeps the butter cold.)
- If needed, add water a teaspoon at a time, but this should not be necessary.
- Once combined, place the dough on a large piece of clingfilm, flatten into a circle, and cover with another piece of clingfilm.
- Wrap tightly and refrigerate for at least 30 minutes before using.