

Shortcrust Pastry

Ingredients

1 egg
125 g of white sugar
125 g of soft butter
1 pinch of salt
250g flour

Preparation

Mix the egg and sugar in the Kenwood bowl with the “K”.
Add the butter and salt
Add the flour
Gather the dough into a ball then roll it out.

Noticed

Shortcrust pastry is often quite soft; you spread it directly in the mold with your fingers.