

Shortcrust pastry

Ingredients

250g flour
125 g butter (soft, cut into pieces)
5 cl of water
1 pinch of salt

If it is for a sweet tart, add 50 to 100 g of sugar.

Preparation

If the butter comes out of the fridge, cut it into pieces and soften it for 20 seconds in the microwave (it should be just soft, not liquid)

In the Kenwood bowl, mix the flour, butter, salt and water with the K.

If it is for a sweet tart, add the sugar.

Scoop the dough into a ball and roll it out.

Noticed

For sweet tarts, or even quiches, the dough is better if it has been blanched before: once rolled out and in the mold, bake it without the filling for 20-25 minutes at 160°C.