

# *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.