

# *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.