

Sweet Shortcrust Pastry



Ingredients

- 225g plain flour
- 110g butter, cubed (or an equal mix of butter and lard)
- 25g icing sugar
- 1 egg, lightly beaten
- splash of milk to bind

Method

Place the flour, butter and sugar into a large bowl.

Rub the butter into the flour with your fingertips until the mixture resembles fine breadcrumbs, working as quickly as possible to prevent the dough becoming warm.

Add the egg to the mixture and using a cold knife stir until the dough binds together, add milk, a teaspoon at a time, if the mixture is too dry.

Wrap the dough in clingfilm and chill for a minimum of 15 minutes or up to 30 minutes to allow the pastry to rest. You can also roll the pastry and then rest it in the fridge. It is up to you.

The dough can also be made in a food processor by mixing the flour and butter in the bowl of the processor, mixing carefully on the pulse setting. When the mixture resembles breadcrumbs, add the egg (then milk, if required) slowly, through the funnel until the dough comes together in a ball.

Wrap in clingfilm and chill as above.