

RICH SHORT CRUST PASTRY

Enough for a 30cm pie dish top and bottom

<i>Plain flour</i>	<i>370g</i>
<i>Softened good quality butter</i>	<i>190g</i>
<i>Castor sugar</i>	<i>190g</i>
<i>Eggs</i>	<i>1</i>
<i>Pinch salt</i>	<i>1</i>
<i>Water</i>	<i>50ml</i>

Method

- Place flour, butter, caster sugar and salt in mixer and pulse till forms crumbs
- Mix together egg and water and add to crumbs a little at a time until almost forms a ball
- Wrap in cling film, refrigerate for 1 hour
- Roll out in between sheets of cling film or on a floured board. Do not overwork, keep hands cold.

If using for a cold pie i.e. Manchester, strawberry tart etc. bake blind at 170 degrees for 10 minutes (put parchment paper over pastry and fill with baking beans) then remove paper and baking beans and cook for a further 15 minutes.

If using for a sweet pie i.e. apple, rhubarb etc ensure that the filling is cold before adding to the pastry.

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