

# Sweet Pastry

## Ingredients

- 500g plain flour, plus extra for dusting
- 100g icing sugar
- A pinch of sea salt
- 250g unsalted butter, chilled and cut into cubes
- 2 large eggs, preferably free-range or organic
- A splash of milk

## Method

1. You can make your pastry by hand, or simply pulse all the ingredients in a food processor.
2. If making by hand, sieve the flour, icing sugar and salt from a height into a large mixing bowl. Use your fingertips to gently work the cubes of butter into the flour and sugar until the mixture resembles breadcrumbs.
3. Transfer a handful of this mixture to a separate bowl, rub it between your fingers to get larger crumbs, then put aside.
4. Add the eggs and milk to the main mixture and gently work it together until you have a ball of pastry dough.
5. Don't work it too much at this stage – you want to keep it crumbly and short.
6. Sprinkle a little flour over the pastry, then wrap it in cling film and pop it into the fridge to rest for 1 hour.

Oven temp 180C gas 6

Cooking time will be dependent on its use:

- Open tarts – 10 minutes
- Full dessert pie top and bottom 45 – 55 minutes
- Large open top pie i.e. lemon pie – lightly grease baking tin, line with pastry, prick base. Line with baking parchment, fill with baking beans and bake blind for 10 minutes. Follow relative recipe.

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