



Shortcrust Pastry Recipe



Ingredients:

240g plain flour / 1g table salt / 160g salted butter / 3g lemon juice /
10g egg yolk / 35g water

Method:

1. Sift the flour into a large bowl, add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs.
2. Stir in the salt, then add the egg yolk, lemon juice and water and mix to a firm dough. Knead the dough briefly and gently on a floured surface.
Wrap in cling film and chill while preparing your pie filling.

— COOK —