

Shortcrust Pastry

**Preparation time:**

40' (10' working the ingredients, 30' dough refrigeration before usage)

Cooking time:

8/10' until slightly brown

General description:

Bring your pies to the next level with an homemade shortcrust pastry.

Ingredients (For 1 layer/disc of shortcrust):

- 0,4 lbs unbleached all-purpose flour
- 1/4 tsp salt
- 0,2 lb cold unsalted butter, diced
- 1,5 oz ice water, approximately

Directions

- In a food processor, combine the flour the salt and the butter
- Pulse for a few seconds. The butter will be cut in small pieces
- Add water
- Pulse again until the dough starts to get together
- Now remove the dough from the processor and make a disc with your hands
- Cover with plastic wrap and put it in the refrigerator for 30 minutes
- Roll out the dough on a floured surface until it gets about 1/8 inch
- Place it into a pan
- Bake for a about 8/10 minutes until slightly brown
- Your shortcrust is ready to be filled!