

shortcrust pastry

makes enough to line a 22 cm flan dish

equipment

metric measuring cups, scales, sifter, food processor, chopping board, and knife, plastic film.

Ingredients

$\frac{1}{4}$ cup of water, 240g plain flour, salt, 180g butter

method

1. Place the water in the freezer to get it icy cold. Weigh the flour and sift it, along with a pinch of salt, into the bowl of the food processor. Set out the chopping board and knife.
 2. Chop the butter into small pieces and add to the food processor.
 3. Using the pulse action, briefly combine the butter and flour until the mixture looks like breadcrumbs. With the motor running, add the icy cold water. Stop the machine as soon as the mixture forms a strong ball. Lightly flour your workbench. Tip out the dough and knead it briefly. Divide the dough in half and flatten each piece into a disc. Wrap in plastic wrap and chill for 20 minutes.
- Use the pastry as instructed in your recipe.