

Shortcrust Pastry

Buttery, crumbly pastry for pies, tarts and quiches

DIFFICULTY Easy
COURSE Pastry
CUISINE British



PREP
15 min



COOK
0 min



TOTAL
15 min



SERVES
8



FREEZES WELL
Yes

01 Ingredients

- 250g plain flour
- 125g cold butter, cubed
- ¼ tsp salt
- 1 egg yolk
- 3 tbs ice-cold water

02 Method

1. Put the flour and salt in a bowl or food processor. Rub in the cold butter with your fingertips, or pulse, until the mixture looks like breadcrumbs.
2. Add the egg yolk and 2 tablespoons of the water. Mix with a knife or pulse until it just comes together, adding more water a teaspoon at a time if it is dry.
3. Tip onto the bench and gather into a ball. Do not knead. Flatten into a disc, wrap and chill for at least 30 minutes.
4. Roll out on a lightly floured bench to 3mm thick and use as your recipe directs.

04 Common mistakes

- **Using warm butter** — the pastry goes greasy and tough; keep everything cold.
- **Overworking the dough** — it develops gluten, so the pastry shrinks and toughens; handle it as little as possible.
- **Adding too much water** — wet pastry shrinks and is hard to roll.
- **Skipping the chill** — resting relaxes the gluten and firms the butter.

03 Notes & substitutions

- For a sweet pastry, add 2 tablespoons of icing sugar to the flour.
- To blind bake: line a tin, chill 20 minutes, cover with baking paper and pie weights, bake at 190C for 15 minutes, remove the weights and bake 5-10 more.
- Double the quantities for a pie with a base and a lid.
- Wrapped pastry keeps in the fridge for 2 days.
- Use a mix of butter and lard for a flakier pastry.

05 Storage & leftovers

FRIDGE	Raw dough keeps up to 2 days wrapped.
FREEZER	Raw dough freezes for up to 3 months. Thaw overnight in the fridge.
BAKED SHELLS	Blind-baked cases keep for 2 days in an airtight container.