



Sweet Pastry

INGREDIENTS

- 125g butter (cold)
- 125g caster sugar
- 2g salt
- 1 large egg (55g)
- 250g plain Flour



Serves: 12 small or 1x24cm



Prep Time: 2 ½ hr



Cooking Time: 15 min

METHOD

1. Preheat the oven to 160 degrees Celsius.
2. In a large bowl, using the rub-in-method, rub in butter, sugar and flour together. Add the eggs and mix until the dough comes together.
3. Wrap in plastic wrap and chill in the fridge for at least 1-2 hours. (it can be made in advance and kept in the fridge).
4. Roll out to 2 mm thick and chill in the fridge for 20-30 mins.
5. Place in the tart mould and blind bake at 160 degrees Celsius for 12-15 minutes with baking beads inside until golden brown.
6. Allow to cool before filling.



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