



# How to make Shortcrust Pastry

1 serving



up to 15 Min.



## Ingredients:

### For the Shortcrust Pastry:

175 g Plain Flour  
25 g Caster Sugar  
75 g Unsalted butter (cut into small cubes)  
1 Egg Yolk  
about 15 - 30 ml Water (1-2 tbsp)

- 1 First up, sift the flour into a bowl and mix in the caster sugar. Pop in the cubed butter and rub into the flour until well blended and the mixture resembles breadcrumbs.
- 2 Pop in the egg yolk and mix in. Bring the pastry together with your hands, pressing the ingredients together to make a ball, add a 1-2 tbsp of cold water if your mixture is too crumbly this will help it come together. Pop your pastry onto a lightly floured work surface and gently knead to bring together, try not to handle the pastry too much!
- 3 Wrap your pastry in cling film and pop into the fridge and allow your pastry to chill and rest for 30 minutes.
- 4 Your shortcrust pastry is now ready to use, check out the recipes below for some shortcrust pastry recipe ideas!



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Tip from the Test Kitchen

- If you have a food processor you can easily make your pastry in it! Pop the flour and sugar into your food processor and briefly blitz to mix. Pop in the butter and pulse until the butter is mixed into the flour. Add the egg and 1tbsp of water and pulse again until the pastry begins to come together. Tip onto your work surface dusted with flour, briefly knead and then wrap in cling film!
- To make chocolate shortcrust pastry, simply replace 25g of flour with Dr. Oetker Cocoa Powder
- If you are lining a tart tin, preheat your oven to 200°C/180°C /Gas Mark 6. Thinly roll out the pastry on a lightly floured surface and pop into an 8" round, loose base tart tin. Trim off the excess pastry around the edges of the tin. Line your pastry case with greaseproof paper and fill with baking beans (or use dried beans or rice). Bake blind for 20 minutes. Remove the beans and paper and bake the pastry for a further 5 minutes to allow your pastry to turn a lovely golden brown.

