

MagiMix Shortcrust Pastry

SERVES 6-8 :

- 250 g plain flour
- 125 g unsalted butter
- 80 ml cold water
- 1 pinch salt

Directions

1. Put the flour, salt, diced butter and water in the bowl with the dough blade.
2. Process for 20 seconds.
3. Scrape the flour off the bowl walls with the spatula, if necessary. Switch the processor off as soon as the dough forms a ball.
4. Wrap the pastry in cling film, press flat and leave in the fridge for 1 hour.
5. Preheat your oven to 350 degree F.. Butter the tin and dust with flour. Roll the pastry out and transfer to the tin. Prick the base all over with a fork.
6. Line the pastry case with baking parchment and weigh it down with ceramic beads, dried beans or even rice.
7. Bake blind for 20 minutes. (Baking blind means without a filling)

