

## Sweet Pastry

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My pastry chef says that this recipe makes a very maleable, easy-to-handle dough. It is basically a cheating approach to a more traditional French pâte sucrée.

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### Planning

serves:	n/a
prep time:	10 mins
cooking time:	n/a

### Ingredients

175g plain flour  
pinch salt  
50g icing sugar  
100g chilled butter, cut into pieces  
1 egg yolk  
1-1½ tsp cold water

### Method

Sift the flour, salt and icing sugar into a food processor/mixing bowl. Add the chilled butter and blitz/work together to the fine breadcrumb stage. Stir in the egg yolk and sufficient water for the mixture to start coming together into a ball.

Turn it out onto a floured surface and kneed it briefly until smooth. Rest the dough for about 30 mins in the fridge before using it as needed.