

SHORTCRUST PASTRY

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Preparations: 10mins **£:** £0.80

Serves: 1 tart

Difficulty: Easy

Ingredients

125g soft butter

250g strong flour

A pinch of salt

1 egg yolk

1-2 tablespoons of water.



METHOD

In a mixing bowl, rub with your fingertips the butter and flour until the mixture resembles fine breadcrumbs. Add a pinch of salt and the water. Knead the dough until all the ingredients come together. Leave it rest for a few hours in the fridge.