

# SWEET PASTRY

*\*Visit my website [Fabricemeier.co.uk](http://Fabricemeier.co.uk) to discover more delicious recipes*

**Preparations:** 10mins    **£:** £1.85    **Serves:** 1 tart    **Difficulty:** Easy

## Ingredients

140g soft butter

350g strong flour

110g icing sugar

½ egg beaten

50ml of water.



## METHOD

First, in a mixing bowl, mix the flour and icing sugar.

Then, in the same mixing bowl, rub with your fingertips the butter and flour/icing sugar mix until the mixture resembles fine breadcrumbs. Add the ½ egg beaten and the water. Knead the dough until all the ingredients come together. Leave it rest for a few hours in the fridge.

## NOTE

The best way to use this sweet pastry recipe is to blind bake the tart case for 20 minutes at 180 degrees Celsius. Then, add any filling or topping in.