

Pate Sucrée (sweet shortcrust pastry)

Ingredients

- 90g/3½oz butter, softened
- 65g/2½oz caster sugar
- 3 free-range egg yolks
- 200g/7oz plain flour, plus extra for dusting

Preparation method

1. Cream the butter and sugar together in a bowl until well combined, then beat in the egg yolks, one at a time until full incorporated into the mixture.
2. Mix in the flour until the mixture comes together as a ball of dough.
3. Tip the pastry out onto a floured work surface and knead briefly until smooth.
4. Wrap the pastry in cling film and chill for 30 minutes. Alternatively, it can be frozen for use at a later date.

less than 30 mins

preparation time

**no cooking
required**

cooking time

**Makes 300g/10½oz
pastry**

From Series 1

This rich, sweet pastry makes a delicious base for chocolate tarts or fruit pies.