

The shortcrust pastry

Ingredients

250 g of flour
125 g of butter (soft, cut into pieces)
5 cl of water
1 pinch of salt

If it is for a sweet pie, add 50 to 100 g of sugar.

Preparation

If the butter comes out of the fridge, cut it into pieces and soften it for 20 seconds in the microwave (it must be just soft, not liquid)

In the Kenwood bowl, mix the flour, butter, salt and water with the K.

If it's for a sweet pie, add the sugar.

Pick up the dough in a ball and spread it.

Noticed

For sweet pies, or even the quiches, the dough is better if you made it blanch before: once spread out and in the mold, cook it without the garnish for 20-25 minutes at 160 ° C.