

Pâte Sucrée for Fruit Tart

Ingredients

200g plain flour

100g butter

50g caster sugar

Pinch of salt

1 egg yolk

Approx 1 tbsp cold water to bind

Method

1. Preheat oven to 190oC/Gas 5.
2. Sieve flour into bowl.
3. Rub in butter, mix in sugar.
4. Mix in yolk and enough water to bind.
5. Cut out and bake blind in oven in flan case for (approx. 10 mins with baking beans/10 mins without).