

## **Shortcrust Pastry**

### **NEED:**

2 tbsp raw sugar

1 tsp vanilla bean paste

200g Plain flour

100g chilled butter, cubed

Pinch sea salt

Enough iced water to bring mixture together

### **DO:**

Place sugar into HMP and mill **10 sec/speed 10**.

Add remaining ingredients except water and chop **6 sec/speed 6**.

Add water through hole in lid and blend **10 sec/speed 6** or until a ball forms.

Remove from bowl and press into a disc shape on floured board.

Either roll immediately to line pie dish of choice, then place prepared pastry shell in freezer until use. Or wrap pastry and place into fridge until ready to roll and use as directed.