

Miele

Sour cream pastry

By Maggie Beer

35 minutes

Preparation time

Makes 1 tart

Serves



INGREDIENTS

- 125ml sour cream
- 250g plain flour
- 200g unsalted butter, chilled

METHOD

1. Dice the butter into 1 cm cubes, then pulse with the flour in a food processor until the mixture resembles fine breadcrumbs.
2. Add the sour cream and continue to pulse until the dough starts to incorporate into a ball. Flatten the ball slightly into a round shape to make it easier to roll out later.
3. Wrap the dough in cling wrap and refrigerate for 20 minutes.
4. Roll the chilled pastry out to 3 mm thick and cut to suit your chosen recipe.