



Chocolate shortcrust pastry

By Miele

10 minutes plus refrigeration time

Preparation time

Serves

INGREDIENTS

250 g butter
215 g caster sugar
2 eggs
475 g plain flour
40 g cocoa
Pinch of salt

METHOD

- 1. In a freestanding mixer with paddle attachment, cream butter and sugar until pale and fluffy.
- 2. Add eggs, one at a time, mixing to combine.
- 3. Sift together flour, cocoa and salt. Add to the mixer and mix on low speed until just combined.
- 4. Wrap in cling wrap and leave to rest for at least half an hour in the refrigerator.
- 5. Roll pastry to your desired size and use as required.