



Miele

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.