

Miele

Sour cream pastry

By Maggie Beer

15 minutes, plus refrigeration time

Prep time

1 Tart

Serves



INGREDIENTS

- 200 g unsalted butter, chilled and cut into 1 cm cubes
- 250 g (1 ½ cups) plain flour
- 125 ml sour cream

METHOD

1. Pulse the butter and flour in a food processor until the mixture resembles large breadcrumbs.
2. Add the sour cream and continue to pulse until just before the dough starts to incorporate into a ball.
3. Remove from the food processor and bring the mixture together using your hands on a floured benchtop.
4. Wrap the dough in cling wrap and refrigerate for 20 minutes.
5. Grease a 35 cm x 10 cm rectangle or 26 cm round tart tin.
6. Use for quiches and other dishes using the Intensive Bake function.