



**Miele**

# Chocolate shortcrust pastry

By Miele

**10 minutes plus refrigeration time**

Preparation time

**12 serves**

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.