

Shortcrust Pastry

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|---------------------------------|
| 1 3/4 | cups | all-purpose flour |
| 3/4 | stick | chilled butter - cubed |
| 1 | pinch | salt |
| 3 1/2 | tablespoons | milk |
| 1 | | egg yolk |

Put the flour, butter, and salt in a food processor and pulse until crumbly. Add milk and yolk and pulse until dough forms.

Turn dough out onto a lightly floured surface and knead for a few minutes, then cover and chill for at least one hour.

Yield: "10 inch"