Sour Cream Pastry

Recipe Source: Maggie Bear

Equipment:  Ingredients:
Scales  250 g plain flour
Bowl  200g butter
Measuring jug  120 ml sour cream or Greek yogurt
Knife
Cutting board
Flan tin

What to do:

1. Chop the butter into small cubes
2. Put weighed flour into bowl
3. Rub the butter into the flour with finger tips until the mix resembles coarse bread crumbs
4. Add sour cream gradually you may not need all the cream
5. Once the dough comes together wrap in plastic and rest in the fridge for 20 mins
6. Roll out the pastry and place into the tin you need making sure the pastry has an overhang as it will shrink
7. Blind bake in a 200 deg oven for 12 mins