

Maggie Beer's sour cream pastry



INGREDIENTS

125ml sour cream

250g plain flour

200g unsalted butter chilled

To make the pastry, dice the butter, then pulse with the flour in a food processor until the mixture resembles fine breadcrumbs.

Add the sour cream and continue to pulse until the dough starts to incorporate into a ball.

Wrap the dough in plastic film and refrigerate for 20 minutes.

Roll the chilled pastry out until 3 mm thick and cut to suit your chosen recipe.