

Tartlets cases

Equipment:

Oven
Mini muffin tray with 24 holes
Pastry brush
Chef's knife and cutting board
Rolling pin
Cutter

Ingredients

1 batch shortcrust pastry
Plain flour for dusting



Method:

Remember to clean up your workstation as you go

1. Preheat the oven to 180 degrees C
2. Coat a mini muffin tray with oil using a pastry brush.
3. Roll out the pastry on a lightly floured surfaces as thin as possible. Cut circles with a cutting form to line the mini muffin moulds. Stab each one with a fork. (Chill for 15 mins - optional.)
4. Bake for 5-7 mins until the base is pale golden and biscuity. They will be easier to remove if they have cooked enough to shrink a little.
5. Remove from the oven, rotate each case a little in its pan so that it wont stick later. Allow to cool before filling.

