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## Sweet Pastry

### Ingredients

500g of flour plus extra for rolling.  
250g of butter  
250g of sugar  
1 egg  
1 egg yolk  
Zest of 2 lemons

1 In a large bowl, grate the butter and mix all the ingredients together with your hands until you can form a ball. If the mix is too dry, add a little bit of water.

2 When you can form a ball, cut in half, put it on a plate, cover with cling film and leave in a fridge for 1 or 2 hours.

3 When cold, but not too hard, spread some flour on a flat surface, and roll the pastry with a rolling pin to the size of your tart case.

4 Bake blind for 12 minutes at 165°C.

5 Remove the blind and bake for another 8 minutes or until slightly golden.