

## Pastry Basics ~ Blind Baking Mini Tart Shells

Everyone thinks making your own mini tart shells is time consuming and fiddly, well we want to show you a great little trick that makes it easy and super fast, and there is nothing better than a home baked tart.

### Sour Cream Shortcrust Pastry

1. Preheat oven to 180°C (160°C fan-forced) and lightly grease 1 x 6 hole muffin pan. Place pastry on a lightly floured kitchen work surface. Cut 6 x 12cm rounds of pastry from one packet of pastry. Carefully line each hole of the muffin tin.



2. Now take a second muffin pan and place it on top of the first, carefully pressing the pastry down into each hole (a trick for blind baking). Chill in the refrigerator for 20 minutes. Place in preheated oven and bake for 10-15 minutes until golden.

