Quick butter pastry

Ingredients

200 g flour
½ teaspoon salt
2 tablespoons butter cut into cubes
½ cup cold water

What to do

1. To make the pastry, add flour, butter and salt and rub together to resemble bread crumbs.
2. Add cold water, mix well.
3. Knead for 5 minutes until smooth.
4. Put into a bowl, cover with a clean tea towel and rest while making filling.
5. On a floured surface, roll out the pastry to a thin round.