

Shortcrust pastry

This is a basic pastry mixture that is suitable for a range of recipes, such as pies, quiches, sausage rolls and many more things.

Ingredients

200g plain flour

100g butter or margarine

Pinch of salt

2 - 3 tablespoons of cold water

Method

1. Sift flour into a large bowl.
2. Cut up butter/margarine into chunks and add to the flour, rub into the flour until the mixture resembles fine breadcrumbs.
3. Add a pinch of salt and stir into the mixture. Add the water gradually and mix until it is a firm dough (you may not need all the water).
4. Briefly and gently knead the dough on a lightly floured surface.
5. Wrap the dough in cling film and place in the fridge to chill for about 20 minutes.

Tips

Make sure your butter/margarine is cold, straight from the fridge is best.

If you need to make more pastry, just remember the ratio, half fat to flour and multiply the ingredients to suit what you need.