

Shortcrust pastry

Shortcrust pastry is an ingredient in other recipes such as pies, flans, tarts, pasties, etc.

This recipe makes 350 g of pastry.

Ingredients

250 g plain flour

pinch salt

125 g fat (lard, margarine or butter)

45 ml water

Mix the flour and salt together. Cut the fat into small pieces and add it.

Using your hands, rub the fat into the flour between finger and thumb tips. Continue until there are no lumps of fat left and the mixture looks like breadcrumbs (this takes a few minutes).

Add the water, sprinkling it evenly over the surface. Stir it in with a wooden spoon until the mixture starts to stick into large lumps.

Collect the dough together and knead lightly for a few seconds to give a firm, smooth dough. Allow the dough to rest in the fridge for 15 minutes before using.