Recipe 13

Shortcrust Pastry

This recipe makes 375g pastry which is sufficient to line 1 x 25cm flan tin or x 3-4 12cm tartlet tins

Ingredients

225g plain flour
½ level teaspoon salt
100g butter – chilled and diced
2 – 3 tablespoons cold water
a little extra flour for rolling

Equipment

- mixing bowl
- teaspoon
- table knife
- tablespoon
- cling film
- food processor – see later note

How to make it

By hand

1. Place the flour, salt and butter in the mixing bowl. Cut and rub the fat into the flour until the mixture resembles fine breadcrumbs.

2. Make a well in the centre of the mixture and add 2 tablespoons of water. With the table knife mix to a stiff dough. Add a little more water, if necessary.

3. Cling wrap the dough and refrigerate for 30 minutes before using.

In the food processor

1. Place the flour, salt and butter in the food processor and pulse until the mixture resembles fine breadcrumbs.

2. Add the water and pulse again until the dough starts to clump together. Turn the mixture on to a lightly floured surface and gently knead it until a dough is formed.

3. Wrap in cling film and chill for 30 minutes before using.