

# Shortcrust Pastry



## Ingredients:

200g Plain Flour

50g Butter

50g Lard / Trex

40ml Cold Water (approximately)

Pinch of Salt

## Method:

1. Weigh and measuring out all ingredients accurately.
2. Cut the butter and lard / trex into small even size pieces.
3. Sieve the flour into a large bowl.
4. Add in the pinch of salt, butter and lard / trex.
5. Rub fat into the flour with your fingertips until it resembles breadcrumbs.
6. Measure out 40ml cold water on the weighing scales.
7. Make a well in the middle of the breadcrumbs and add the water a little at a time, mixing with a round-bladed knife until it forms a dough.
8. Allow to chill in the fridge for at least 10 minutes.
9. Use as desired.
10. Cook in the oven at 180°C or Gas Mark 4.

