

Shortcrust Pastry



Ingredients list

For the pastry:

- 300g plain flour
- 150g cold butter

Equipment list

- Glass mixing bowl
- Plastic spoon
- Measuring jug (put cold water in fridge)
- Rolling pin
- Metal butter knife

To make the pastry:

Remember: chilled bowl, cold butter, cold water.

1. Put flour into a glass bowl, add chopped up butter and rub in using your fingertips until it resembles breadcrumbs.
2. Add just enough very cold water to combine the ingredients. Make sure your pastry isn't too wet or too dry/crumbly!
3. Wrap your pastry dough in clingfilm being careful that it is tight and **COMPLETELY** sealed.
4. Freeze until needed for our quiche lesson

