



Classic Shortcrust Pastry

Ingredients:

- 250 g plain flour
- 125 g cold unsalted butter, cut into small cubes
- 1/2 tsp salt
- 2–3 tbsp ice-cold water

Baking Tips:

- Keep all ingredients as cold as possible for the flakiest texture.
- Avoid overworking the dough to prevent toughness.
- This pastry works well for both sweet and savoury dishes—simply add a tablespoon of sugar for sweet recipes.

Directions:

1. Prepare the ingredients:
2. Place the flour and salt in a large mixing bowl. Add the cold, cubed butter.
3. Rub in the butter (Or use a food processor)
4. Using your fingertips, quickly rub the butter into the flour until the mixture resembles fine breadcrumbs. Work fast to keep the butter as cold as possible for a flaky pastry.
5. Add water:
6. Sprinkle 2 tablespoons of ice-cold water over the mixture. Gently mix with a fork until the dough begins to come together. Add a little more water if needed, but do not overwork the dough.
7. Bring together:
8. Turn the dough out onto a lightly floured surface and gently press it into a ball. Flatten into a disc, wrap in cling film, and chill in the fridge for at least 30 minutes.



Serving suggestion:

- Use for classic apple pie, lemon tart, or quiche Lorraine.
- Ideal as a base for mini tartlets or sausage rolls.

9. Roll out:

10. Once chilled, roll out the pastry on a floured surface to fit your baking tin or for your chosen recipe.

11. Bake as required:

12. Line your tin with the pastry, trim the edges, and chill again for another 10 minutes before baking. Blind bake at 200°C (180°C fan) for 15 minutes with baking paper and weights if needed, or bake according to your specific recipe.

