



# Shortcrust pastry

## You will need:

- 250g plain flour
- 125g butter / margarine
- Cold water (8 - 10 tablespoons)

The basic proportions are half butter to flour, so you can adapt the quantities, should you need more or less pastry

## Try different options:

- Richer pastry: Use a beaten egg and less water
- Sweet pastry: Add 4 tbsp of caster sugar
- Chocolate pastry: Add 2 tbsp of caster sugar and cocoa powder
- Savoury pastry: Add 2 tbsp of grated parmesan cheese

## Top tips

- Pastry doesn't like heat, so use cold butter and water
- Rub the flour and butter together using only your fingertips
- Add water gradually and bring together with your hands, once clumps form

## Allergens

- Gluten

Shortcrust pastry can be used for a variety of sweet and savoury dishes, such as tarts, pies and quiches. Sometimes the pastry will need cooking prior to fillings being added, known as 'blind baking'. For this, place greaseproof paper into the pastry mould and fill with dried beans / pasta / rice and cook briefly.



Place the flour in a large bowl

Cut the butter into small pieces and add to the flour

Rub the butter and flour together with your fingertips, until the mixture resembles fine breadcrumbs

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Gradually add the cold water, a tablespoon at a time and mix together using a table knife

Continue to add water until the mixture starts to form clumps, then use your hands to bring everything together to form a ball of dough

Ideally, wrap this in cling film and allow to rest in the fridge for approximately 15 minutes

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When ready to use, flour your work surface and a rolling pin (to avoid sticking) and roll the pastry to the desired thickness

Carefully line your tin or tray with the pastry and bake in the oven, as per your chosen recipe

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