

Savoury Rich Shortcrust Pastry

Planning

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| serves: | |
| prep time: | 10 mins |
| cooking time: | |

Ingredients

8 oz self-raising flour
1 tsp salt
3 oz butter
2 oz lard
water, to mix

Method

Put the flour, salt and butter into a food processor and pulse together until the mixture looks like fine breadcrumbs (or make pastry the traditional way, rubbing in the butter by hand). Stir in 1½-2 tbsp of water with a round-bladed table knife until the mixture starts to come together into a ball. Turn pastry onto a lightly floured work surface and knead briefly until smooth. Cover and allow to rest for 20 mins in the fridge before using in y9ur chosen recipe.