

Shortcrust Pastry

A shortcrust pastry, in either sweet or savoury form, which seems to break many of the accepted pastry rules but which works well.

Planning

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

Ingredients

8 oz self-raising flour
pinch salt
1 oz. caster sugar (optional)
2 oz. butter
2 oz block margarine
1 oz lard
1 egg yolk
milk, to mix

Method

Sift the flour, salt and caster sugar (if using) into a mixing bowl. Rub in the butter, margarine and lard with the finger tips to the fine breadcrumb stage. Add the egg yolk and enough milk to mix to a pliable dough using a round bladed knife. Turn the dough on to a lightly floured surface and kneed lightly until smooth and even.