



Basic Shortcrust Pastry

Ingredients

- 225g plain flour
- 100g margarine or low fat spread, diced
- pinch salt

Method

1. Sift 225g plain flour into a large bowl
2. Add 100g diced cold spread and rub in with your fingertips until the mixture resembles fine breadcrumbs
3. Stir in a pinch of salt, then add 2-3 tbsp water and mix to a firm dough
4. Knead the dough briefly and gently on a floured surface
5. Wrap in cling film and chill while preparing the filling

Equipment: Sieve, large bowl, scales, small cup of water, cling film and clean surface on which to roll out dough

