Short Crust Pastry

ENOUGH TO COVER A LARGE SIZED FLAN DISH



Ingredients

- 115g dairy free baking fat or plant based hard butter
- 285g plain flour plus extra for rolling out.
- Water
- Pinch of Salt

Directions

- Rub fat into flour and salt mixture till it resembles bread crumbs. Gradually add water until it combines to form a ball and bowl looks 'clean'
- Wrap in cling film and chill in the fridge for 30mins before using.
- When rolling out remember to flour the surface, your hands and the rolling pin well.

.

Sweet Short Crust Pastry Variation:
As above but replace 30g of the flour with icing sugar. Use for all types of sweet pies and tarts. If making fruit or mincemeat tarts then strips of pastry can be laid over the surface to form a lattice, just use a little water to join pastry together. Or cut shapes out (such as stars) and place on top of the filling. After baking dust with icing sugar.

Lactose & Galactose Free Recipe