

SHORTCRUST PASTRY

Utensils and equipment

* Kitchen scales



* Measuring jug



* Table knife



* Sieve



* Mixing bowl



* 2 plates



* Tablespoon



Ingredients

- * 100g plain white flour



- * 100g plain wholemeal flour



- * 100g polyunsaturated margarine



- * 3–5 tablespoons cold water



Method

1. Weigh the flour.



2. Sieve both types of flour into a mixing bowl.



3. Add the margarine. Using a table knife, roughly cut the margarine into smaller pieces.

3. Using your fingertips, rub the margarine into the flour until it resembles fine breadcrumbs.



4. **Make a well in the centre. Gradually add the water and mix into a firm, smooth pastry.**



5. **Knead the pastry very lightly until smooth.**



6. **Cover and leave to rest. You can wrap, label and store the pastry in a freezer.**



Preparation time: 20 minutes