

PERFECT PASTRY

Ingredients

125g/4½oz plain flour

pinch salt

55g/2oz butter, cubed

2–3 tbsp cold water

Method

Put the flour and salt in a large bowl and add the cubes of butter.

Use your fingertips to rub the butter into the flour until you have a mixture that resembles coarse breadcrumbs with no large lumps of butter remaining. Try to work quickly so that it does not become greasy.

Using a knife, stir in just enough of the cold water to bind the dough together.

Wrap the dough in cling film and chill for 10–15 minutes before using.

Alternatively using a food processor, put the flour, salt and butter in the food processor and pulse until the fat is rubbed into the flour.

With the motor running, gradually add the water through the funnel until the dough comes together. Only add enough water to bind it and then stop.

Wrap the dough in cling film as before and chill for 10–15 minutes before using.

Once the pastry has been made it can be used for pies and tarts just add the filling of your choice.