

Basics

SHORT CRUST PASTRY

Really Good – enough for a 30cm pie dish top and bottom

<i>Plain flour</i>	<i>380g</i>
<i>Softened good quality butter</i>	<i>180g</i>
<i>Pinch salt</i>	<i>1</i>
<i>Water</i>	<i>100ml</i>

Method

- Place flour, butter and salt in mixer and pulse till forms crumbs
- Add water until almost forms a ball
- Wrap in cling film, refrigerate for 1 hour
- Roll out in between sheets of cling film or on a floured board. Do not overwork, keep hands cold.

If using for a quiche, bake blind for 10 minutes (put parchment paper over pastry and fill with baking beans) on 170 degrees.

If using for a savoury pie i.e. steak and ale / chicken and mushroom ensure that the cooked filling is cool before baking the pie.

The information in this document is confidential. You can download content and print copies of the information, only for your own personal use. All other rights are reserved. Unauthorized reproduction, modification, and or distribution are not permitted. No loss or costs incurred arising from this document content will be accepted by OneCall Hospitality Limited. The advice given is for guidance only. Copyright © 2010

OneCall Hospitality (01524) 64654 www.onecallhospitality.com