

Suet Shortcrust Pastry

Makes approx 750g
Hands-on Time 5 minutes

Ingredients

- 450g plain flour
- 1 tsp fine salt
- 50g shredded suet
- 150g unsalted butter (cubed and chilled)
- 125ml water
- 1 medium egg

Equipment

- Bowl
- Spoon

Method

1. Combine Dry Ingredients

- In a bowl, mix the flour, salt, and shredded suet.

2. Rub in the Butter

- Add the cubed butter to the flour mixture. Use your thumb and forefingers to rub the butter into the flour until the mixture resembles breadcrumbs.

Tip

- Coat the butter in flour first, then flatten each piece between your fingers before rubbing in.

3. Add Wet Ingredients

- Pour in the water and crack in the egg. Stir with a spoon until the dough begins to come together.

4. Knead the Dough

- Turn the dough out onto a clean surface and gently knead until all the dry ingredients are incorporated.

5. Use Immediately

- The pastry is ready to use straight away. Roll it out as needed for your recipe.

Enjoy!