

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 Egg, medium

Equipment

Bowl

Spoon

Mix the flour, salt, and suet together in a bowl.

Add the butter, and using your thumb and forefingers, rub into the flour until you have breadcrumbs. I always find it easier to coat the butter in the flour, then flatten each piece between my fingers so you have flat pieces before rubbing in.

Add the water and egg to the breadcrumbs and stir using the spoon.

As the dough starts to come together tip it out onto a clean surface and gently knead until all of the dry ingredients have been incorporated.

There is no need to chill the pastry, you can immediately roll it out and use.

Enjoy!