



# Short Crust Pastry



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## Product



- 200g plain flour
- Pinch salt
- 50g Lard or trex if vegetarian
- 50g Margarine from block
- Cold water to mix
  
- In a large bowl rub the plain flour, salt, lard/trex and block margarine until it resembles fine breadcrumbs.
- Using a knife mix with a little cold water at a time.
- When it starts to stick together mix into a ball using a **knife** and then **gently** with your hands.
  
- Prepare fillings if necessary
- Sprinkle a little flour on the worktop and roll pastry out **gently** once forward, once back, rotate  $\frac{1}{4}$  turn and repeat until thickness of 10p.
- Cut to desired shape.
- Add some filling, NOT TOO MUCH, and **dampen** edges before pinching to seal.
- Decorate tops?
- Bake in oven at 190c/gas 6 for around 10-15 minutes depending on filling.
- Clear, wash.

# Mini Quiche

## filling process

Filling - in pairs:

2 eggs

100ml milk

50g cheese

½ onion/tomato

Ham/chicken



- Sprinkle a little flour on the worktop and roll out gently once forward, once back, rotate ¼ turn and repeat until thickness of 10p

- Use large pastry cutters and put disks of pastry in bun tin.
- Measure 100ml milk into jug and break eggs into it, beat with a fork.
- Grate cheese, dice onion/tomato and slice ham (if using).
- Spread these fillings between mini quiche and pour a little egg mixture over each one.
- Season with herbs/pepper
- Bake in oven at 180c/gas 5 for around 10-15 minutes.
- Clear, wash and leave kitchen clean and tidy.