

Old Milverton Horticultural Show

Shortcrust Pastry (class 37)

200g (8oz) plain flour

50g (2oz) hard margarine

50g (2oz) lard or white vegetable fat

Pinch of salt

2 tablespoons cold water

1. Rub fat, flour and salt together to resemble fine breadcrumbs, using finger tips.
2. Sprinkle on cold water and mix to a non-sticky dough using rounded blade knife (if really necessary, add a little more water to bind together).
3. Wrap in greaseproof paper or clingfilm and chill before using.