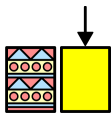




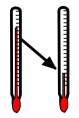





# Ingredients





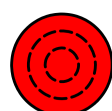


125g/4½oz  plain  flour

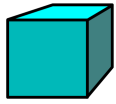
 pinch  salt

 55g/2oz butter, cubed

2-3  tbsp  cold  water

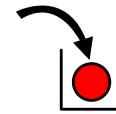
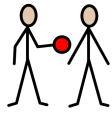
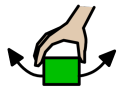
 Pastry  recipe

**1**  1. Put the flour  +  salt  in a  large  bowl +  and add

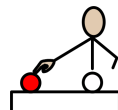
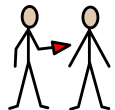
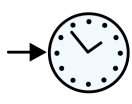


the cubes of butter.

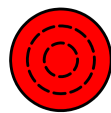
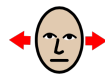
**2**



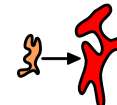
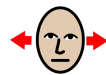
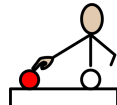
2. Use your fingertips to rub the butter into the flour



until you have a mixture that resembles coarse

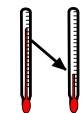
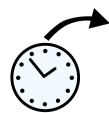
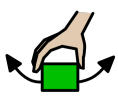


breadcrumbs with no large lumps of butter remaining. Try

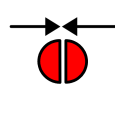
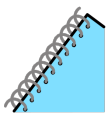


to work quickly so that it does not become greasy.

**3**

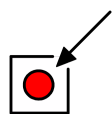


3. Using a knife, stir in just enough of the cold water



to bind the dough together.

**4**



+



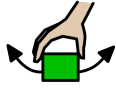
4. Wrap the dough in cling film and chill for 10-15



minutes



before



using.