

BASIC PASTRY



Ingredients :

250 gr Plain Flour

125 gr Margarine

Cold water (approx 6 tablespoons)

Method :

- In a bowl mix the flour and margarine until crumbled, add cold water bit by bit until it forms a soft dough.
- By this stage you can use it straight away or put it in the fridge (wrapped in a plastic wrap) and use it later on.

Note :

This is my basic recipe for pastry.

From this recipe we can create lots of different style foods, such as:

- Raspberry Jam Drop (divide the dough into a few small balls. Put the pastry ball into the palm of your hand and using your thumb shape into a round flat pastry disk. Put in raspberry jam or other jam you like, pull the edges all into the centre to form a ball (you will now have a jam filled ball). Put them in the baking tray, brush the top with egg glaze and bake for about 15 minutes or until golden brown. Cool on a wire rack, they will keep in an airtight container for about 2 weeks.
- Strawberry Tart (divide the dough into a few big balls, use a small tart tin to make a few tart cases, bake in the oven for about 15 minutes or until golden brown, cool on a wire rack. By this stage you can use them straight away or keep them in an airtight container for about 2 weeks. Fill inside with custard, top with strawberry or any fruits and glaze with jelly.
- Apple Pie (use this for the pastry)
- Samosa or Curry Puff (use this for the pastry)
- And many more.

ENJOY

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