

YR 8 - Pastry Experiment - Work in groups (6 groups - 2 per fat type)

Ingredients

100g plain flour 50g of either butter, margarine or Lard.

Pinch of Salt

Cold water

Equipment

- Large bowl
- Jug
- Tablespoon
- Sieve
- Sharp knife
- Flour dredger
- Baking tray with silicon sheet
- Palette knife
- Blue plastic plates

Method

1. Sieve the flour into large bowl.
2. Add the salt, then add butter/margarine/lard and rub until looks like breadcrumbs.
3. Add 2 - 3 tablespoons of water and mix to firm dough.
4. Knead for 1 minute on floured surface (use flour dredger)
6. Leave for 5 minutes in fridge (wash up).
7. Roll out to 1  $\frac{1}{2}$  CM and cut into squares, put on baking tray. Bake in bottom oven until golden brown.
8. Take out and put on plate for us to taste.