

*mums in
real life*

* RECIPE *

Easy Peasy Flaky Pastry



60 Minutes



PREP TIME

TOTAL TIME

* INGREDIENTS

8 Oz Plain Flour

6 Oz Butter



Cold Water to mix





* METHOD *

Weigh out the butter, wrap it in foil and place in the freezer for 30 minutes.

After 30 minutes, sift the flour into a large bowl and grate the very cold butter into the bowl on top of the flour.

Once done, use a palette knife to distribute the grated butter into the flour. Keep doing this until all of the flour is coated and the mixture is crumbly.

Slowly add enough water to form a dough that leaves the bowl clean. Now use your hands to bring the dough together. Use some extra flour if it gets a bit sticky. Next up, place the dough into a bag and chill for 30 minutes in the fridge.

Bon appetite!