

Easy Peasy Pastry

Ingredients:

2 cups plain flour

1 tsp salt

250 gram butter at room temp (cut into small chunks)

About 150 ml of cold water

Method:

Sift flour and salt into large bowl. Add butter chunks and rub them loosely with our fingers into the flour. You should still see bits of butter.

Make a well in bowl and pour I about 2/3 of the water mixing until you have a firm dough. Add extra water if needed.

Cover and let rest in fridge for 20 min.

Turn onto floured surface, knead very gently to form smooth ball. Roll out very thinly. Cut into small rounds and place in muffin cups.