

Becky Bakes...

FLAKY PASTRY

- 200g Plain Flour
 - 75g cold Block Margarine or Butter
 - 75g cold Block Lard (or Trex)
 - 6-7 tablespoons Cold Water
 - Pinch Salt
 - Extra flour for rolling
- Makes 450g Pastry

BONUS
RECIPE

Flaky Pastry is best if it is frozen before use (defrost fully before using).

1. Put the flour and salt into a large mixing bowl
2. Divide both the margarine and the lard into 4 equal pieces, then add one of each to the flour. Rub in using your fingertips until the mixture is like breadcrumbs
3. Stir in 6 tablespoons of water with a blunt knife then try to squeeze the mixture into a firm dough. If it is too dry, mix in the seventh tablespoon of water. Shape the dough into a brick-shaped block.
4. On a lightly floured worksurface roll the dough away from you into a narrow rectangular strip until about the same length as the rolling pin.
5. Lightly mark the dough lengthwise into thirds. Break up one of the remaining quarters of each fat into small pieces and dot them evenly over the furthest 2 thirds of the dough. Bring the nearest third up and lay it over the middle third and then bring the furthest third over on top of it. Gently press the side edges to seal.
6. Rotate the folded pastry clockwise one quarter turn, then gently press down any lumps with the rolling pin before beginning to roll out the pastry into a long strip again
7. Repeat Steps 4-6 for each other quarters of the fat (i.e. two more times), then roll out one more time
8. Fold the pastry into three then pack and freeze it until it is needed.
9. Use to make (e.g.) Sausage Plait, Pesto Puffs or Strawberry Tarts

For a Demonstration of this recipe find me on YouTube

<https://www.youtube.com/watch?v=auSDEOB7ld0>