



Easy Savory Shortcrust Pastry

Preparation Time: 10 mins Cooking Time: N/A

Serves: 6

Difficulty: Easy

INGREDIENTS

500g/1.1lb plain flour
200g lard (I use leftover bacon grease for this recipe)
50g grated cheddar cheese
1 fresh rosemary sprig, leaves picked off
1 fresh thyme sprig, leaves picked off
2 large eggs, beaten
Splash of milk
Extra flour for dusting

DIRECTIONS

1. Put flour, lard, cheese, and a pinch of sea salt in the food processor.
2. Pulse for 30 seconds or until mixture is crumbly and fine.
3. Add in eggs, milk, rosemary and thyme, pulse for 10 seconds.
4. Remove from food processor onto floured work surface.
5. Dust dough and pat a few times to gently flatten
6. Rest in fridge for 30 mins.

Note:

I lay out cling wrap for ease of cleaning then wrapping the dough to put in the fridge.