



Vegan Shortcrust Pastry

Learning to make a good shortcrust pastry is an important first step in your baking journey. It's a versatile and quite easy-to-make type of pastry that is ideal for both sweet and savoury dishes. Its key characteristic is a crumbly, tender texture achieved through a high proportion of fat to flour. This "shortness" provides a delightful melt-in-your-mouth experience and a subtle, flavour that complements a wide range of fillings and applications.

This vegan recipe is a great addition to your baking arsenal. You can add 1-2tsp of turmeric for yellow or beetroot powder for dark red when making the pastry – great for making pretty, lattice tarts.

Ingredients

220g plain flour
4-5g salt
120g Vegan fat, like: Trex or deodorised coconut oil
3-4tbsp of water(chilled)

Method

Method couldn't be simpler. In a food processor blitz together flour with salt and fat of your choice till it resembles breadcrumbs. Then add little bit of water till it clump together to form a dough.

Wrap the dough in clingfilm and let it rest in fridge for 30mins. Then roll it out and use as you wish.