



Pastry is a very individual thing. Everyone has a preference for using butter, lard or shortening. I love the taste that an all butter pastry brings to pies and turnovers. However, I also like the outcome when using half butter and half lard. Important factors in making a flaky and tender pastry crust is to use cold ingredients, to not overwork the dough and to keep it chilled until it goes into the oven. An easy and efficient way to make this dough is to do so in a food processor with the multi-purpose blade.

2 ¼ cups cake and pastry flour
2 tbsp sugar
¾ tsp salt
1 cup cold butter, cubed
1 tbsp apple cider vinegar (or lemon juice)
6 tbsp ice cold water
2 tbsp all-purpose flour

1. Add the flour, sugar and salt into the bowl of a food processor that has been fitted with the multi-purpose blade. Pulse for 5sec to combine.
2. Add half the chilled, cubed butter to the flour mixture and pulse about 10 times. Add the remaining butter and pulse until the butter has been worked into small pea-sized pieces.
3. Continue to pulse the mixture in short spurts while adding the apple cider vinegar, followed by 4 tbsp of the water. Check the dough before you add more water. Pick up a good handful of the dough and squeeze it together in your fist. If it comes together easily it is ready. If it is too crumbly, add the remaining 2 tbsp of water while pulsing.
4. Sprinkle the all-purpose flour on the work surface and pour the dough out.
5. Pull the dough together by kneading it a couple of times. If the dough is too wet or sticks you can add a little more flour to the work surface.
6. Divide the dough into two halves and form each half into a flat, even disc. Wrap each in plastic wrap and refrigerate for at least 20min or until ready to roll out.