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PASTRIES – LESSON 4

Short Crust Pastry

Ingredients:

Flour – 2 cup (250 g)
Margarine – ½ cup (100-125 g)
Salt – ½ tsp
Baking powder – ½ tsp
Water to mix (cold water)

Method:

Add salt and margarine into the flour and work in the finger tips till it resembles bread crumbs. Add water and mix to a soft dough. And keep in the fridge for 20-25 minutes.

For filling:

Chicken, beef or fish – 250 g
Onion – 2 to 3
Potato – 2 (boiled)
Garlic & ginger paste – 2 tsp
Curry leaves
Chillies
Coriander leaves
Salt to taste
Pepper
Chillies pieces
Oil

