

PIE RECIPE

Shortcrust Pastry

Makes 1 deep fill pie

HOW TO DO IT!

1. Stir the flour & salt together in a mixing bowl
2. Cut the cold butter into small cubes
3. Combine the flour, salt and butter in the same bowl
4. Mix the butter and flour with your fingertips to produce coarse breadcrumbs, this may take 5 mins or so
5. Gradually add the milk, stir with mixing knife until dough comes together (take care not to add too much liquid but you do want a nice pliable dough)
6. Using your hands form a ball, cover with cling film then chill in the fridge
7. When cooled take the dough out of the fridge
8. Roll to a consistent 3mm thickness
9. Using the large pastry cutter, supplied with the pie maker, use the large circle to cut out the base and use the smaller circle to cut out the pastry lid
10. Place base in piemaker, fill with chosen filling, apply lid and cook for 15-20 minutes.
11. Turn off piemaker, take out pie with care



INGREDIENTS

30g cold salted butter
60g plain flour
Approx. 2 tbs whole milk
Pinch of salt



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