**Wholemeal Short Pastry**

**Ingredients:**

500g strong wholemeal flour

250g cold butter

Pinch salt

Approximately 30ml cold water

**Method:**

Do not sieve the flour

Rub the flour, salt and butter together to create a crumb

Carefully add the water until the pastry combines and cleans the side of the bowl.

Turn onto a clean surface and knead lightly into a ball

Wrap in cling film and refrigerate for at least 1 hour