

Taste the Hills



Recipes and Tips

.Rough Puff Pastry

250g plain flour

250g butter or a mix of butter and vegetable shortening (chilled)

Good pinch of salt

Cold water and juice of half a lemon

Put the flour in a large bowl.

Put aside a generous 1/3 of the fat then using a cheese grater, grate the rest of the fat onto the flour. Use a blunt knife to cut the fat in but don't overdo it. You need to see lumps!

Add the lemon juice and enough water to bind it.

Roll out and use grater to grate 1/2 the remaining fat onto the top 2/3 of the rectangle then fold the dough to capture layers of fat.

Turn and roll out and grate on the rest of the fat. Turn and roll again. Wrap and put in fridge. When you want to use it roll out, fold and turn once more.

Feeling inspired? Pick up a leaflet or visit our website to find other cookery courses on offer at the Discovery Centre



Pop up kitchen sponsored
by Ludlow Food Festival

Shropshire Hills Discovery Centre –
the home of Grow Cook Learn

School Road, Craven Arms, Shropshire SY7 9RS

Email: info@shropshirehillsdiscoverycentre.co.uk

Tel: 01588 676060 www.shropshirehillsdiscoverycentre.co.uk



Charity no: 1158795