

Deegresepte vir pasteie

Maggie Beer Suet Pastry

1 packet Tandaco suet mix
300 g plain flour
1 1/2 teaspoons of baking powder
200 ml water
1/2 teaspoon cracked peppercorns finely chopped

Process suet mix, flour and baking powder in processor until combined. Place in a bowl and add water and pepper. Using hands, work mixture until smooth. Wrap in plastic wrap and refrigerate for 20 minutes. This pastry is nice with beef pies or lamb.

Home made pastry.

120g plain flour
80 g wholemeal plain flour
50 g parmesan cheese
100 g butter
1 – 3 Tbsp iced water

Put flours in medium bowl and rub butter in so that it resembles breadcrumbs. Stir in the water and mix until dough come together. Turn out dough on to a lightly floured surface and form a ball. Pit in fridge for 20 minutes to rest. rol out to your needs!!