

Cobbler pastry

225 g / 8 oz self-raising flour
50 g / 2 oz vegetarian suet
2 tablespoons chopped fresh
parsley and chives
40 g / 1½ oz butter
60 ml / 4 tablespoons plain
yogurt
Water
Pinch of salt and black pepper

MAKES 1 lb

Sift the flour and stir in the suet, herbs and seasoning.
Rub in the butter with your fingertips until the mixture resembles fine breadcrumbs.
Add the yogurt and enough cold water to make a soft dough.
The dough is now ready for any cobbler recipe.

Not-so-coarse wholemeal pastry

125 g / 5 oz wholemeal flour
125 g / 5 oz plain flour
½ teaspoon salt
50 g / 2 oz lard
50 g / 2 oz butter
60 ml / 4 tablespoons water
25 g / 1 oz cornflour

MAKES 1 lb

Mix the salt into the flour with your fingertips.
Rub in the fats until the mixture resembles breadcrumbs.
Add just enough of the water bind to bind the mixture completely.
Gather into a ball with your fingertips and roll out on a board lightly dredged with cornflour.