



Fresh Pastry



Prep time: 10 minutes
Cooking time: 50 minutes
Total time: 1 hour

Method

1. Rub fat and dry ingredients through fingertips until breadcrumbs formed.
2. Bring together with liquids. The mix should become wet and sticky - keep mixing together until the liquids are completely mixed through. It should not feel wet and sticky by this point.
3. Sprinkle gluten free flour onto surface and roll pastry to desired shape and thickness.
4. Transfer to a baking tin and place in the oven at 140C for 40-60 minutes depending on thickness of pastry. It should be golden and firm when removing from the oven.

If using a machine, add all ingredients and blend until pastry comes together to form dough.

Ingredients

For 195g of pastry mix, use the following quantities:

SWEET

- ~ 62g sugar
- ~ 107g chilled, diced, salted butter (Use dairy free fat to make dairy free)
- ~ 56g egg (approx 1 medium egg)

SAVOURY

- ~107g chilled, diced, salted butter (Use dairy free fat to make dairy free)
- ~56g egg (approx 1 medium egg)
- ~10g water
- ~Pinch of salt

Hints & Tips

1. Use potato flour on surface to roll pastry extra thin.
2. Weigh pastry down with paper and baking beans to keep shape when in the oven.
3. Paint with beaten egg and bake for further 10 minutes for crisp base.