



Egg free pastry

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Ingredients

- 100 g Cake flour
- 100 g Butter
- 300 ml water
- 16 g Salt

Method

- Rub the Flour, Salt and Butter together until all the butter is mixed in.
- Add the water and mix in do not knead the dough.
- At this stage the more you knead the dough the more it will shrink.
- Place in plastic bag and allow to rest 1 hour in refrigerator.
- Roll thin and make up pies.
- Brush with egg and bake.
- Bake till light brown at 220°C for 30 – 35 minutes.
- In case you prefer to keep it egg free brush with solution of weak salt water.

Make 24 pies 10 x 7 cm