



## Hot water pastry

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## Ingredients

- 200 ml Water
- 185 ml Canola oil
- 100 ml Butter
- 600 g Cake flour
- 2 Egg yolks

## Method

- Bring to the boil the water, Oil and butter.
- Add the water to the flour and immediately mix with a food processor or the spiral attachment of a mixer.
- Allow to mix / cool a bit before adding the egg yolks.
- Mix in the egg yolks and use the pastry while warm.
- Roll out patry and make up the pies.
- Brush with egg and bake at 200°C for 30 minutes or pastry is brown.

Best serve hot.

Makes 6 Pies with lids 12 cm