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# How To Make Perfect Pastry Every Time For Pies Tarts More Victoria House Bakery Secrets Book 1

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the most consistent results for choux pastry. Making the dough Weigh the ingredients. Each one of them. Michael Ruhlman's ratio by weight for choux pastry is 2:1:1:2 of water, butter, flour and eggs. While this works well, I find that adding a little extra flour helps make perfect choux pastry that is crisp and stable. How to make Perfect Choux Pastry - The Flavor Bender Here's our foolproof guide: Cut a piece of greaseproof paper bigger than your tin. Crumple it into a ball and unfurl it. This helps it mould to the shape of the tin better Press the paper really well into the corners of the tin but try not to damage the pastry Fill completely with baking beans (or ...How to make shortcrust pastry - Tips for the perfect ...Mix the flour with ¼ of a teaspoon of sea salt in a bowl, then cube and rub in the lard with your fingers until it resembles breadcrumbs. Slowly add 100ml of ice-cold water and mix it until you have a smooth dough (add extra water if needs be) - do not overwork. Shape the dough into a ball, wrap in clingfilm and chill for 30 minutes. How to make perfect puff pastry | Features | Jamie Oliver To make the pastry, put the flour into a mixing bowl and grate in the lard. Add the margarine and salt, and rub the fat in until the mix becomes crumb-like. Mix in just enough cold water (probably...How to make perfect Cornish pasties | Baking | The Guardian Sift your flour into a cold mixing bowl and add chunks of cold butter and a pinch of salt. Rub the flour and butter together with your fingertips until your mixture turns into breadcrumbs. Once you have a crumbly mixture of breadcrumbs, add water a little bit at a time. How To Make The Perfect Pastry - Carrs Pasties Measure 1 cup of lard and 1/2 cup margarine in a mixing bowl (A mixer works great) Mix until blended Add 1 tsp Salt Add 1 cup of White flour (I have used whole wheat flour before, but use less) and mix until combined Add additional 2 cups of flour and continue to mix How to Make Perfect Pie Pastry - Homemade by Cheryl Brush the pastry all the way round the edge with beaten egg, carefully draw up both sides so that they meet at the top, then pinch them together to seal. Lift onto a non-stick baking tray and brush with the remaining egg to glaze. STEP 3 Bake for 10 mins, then lower oven to 180C/fan 160C/gas 4 and cook for 45 mins more until golden. Cornish pasty recipe - BBC Good Food To make Choux pastry you initially stir the ingredients over heat to make a paste by cooking off the water, leaving you with a soft shiny looking dough. Then take it off the heat and beat in the egg. This dough is then piped to create the

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Measure 1 cup of lard and 1/2 cup margarine in a mixing bowl (A mixer works great) Mix until blended Add 1 tsp Salt Add 1 cup of White flour (I have used whole wheat flour before, but use less) and mix until combined Add additional 2 cups of flour and continue to mix

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Put the flour into the bowl of a food processor. Add half the weight of the flour in cold cubed butter, for example, we used 250g plain flour and 125g butter. Butter must be as cold as possible - warm or melted butter can make pastry greasy. Add a pinch of salt (and sugar, if making a sweet pastry).

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Rub the lard and butter into the flour with a generous pinch of sea salt until completely combined. Add the beaten egg and 100ml ice-cold water and mix until you have a soft dough. Transfer to the fridge and chill for at least 1 hr, or until needed. STEP 2

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To make the pastry, put the flour into a mixing bowl and grate in the lard. Add the margarine and salt, and rub the fat in until the mix becomes crumb-like. Mix in just enough cold water (probably...

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Mix the flour with 1/4 of a teaspoon of sea salt in a bowl, then cube and rub in the lard with your fingers until it resembles breadcrumbs. Slowly add 100ml of ice-cold water and mix it until you have a smooth dough (add extra water if needs be) - do not overwork. Shape the dough into a ball, wrap in clingfilm and chill for 30 minutes.

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Place the flour, salt, and butter in a large, clean bowl. Rub the butter into the flour with your fingertips until the mixture resembles fine breadcrumbs, working as quickly as possible to prevent the dough from becoming warm. Add the water to the mixture. Using a cold knife, stir until the dough binds together.

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