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Neatly arrange the pastry
in the pan, then prick the
base with a fork to stop
any air bubbles forming.

Stop the pastry from
rising during baking by
adding baking beans or
dried pulses, like
chickpeas, before
trimming off any excess
pastry and filling with a

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sweet or savoury mix.

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4. Make sure your
chunks of butter are big

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and cold. Many pie recipes call for you to cut the butter into $\frac{1}{4}$ " cubes. Instead, I start with sticks of butter and cut them into largish $\frac{1}{2}$ " chunks.

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STEP 1. Rub the butter
and lard into the flour
with a pinch of salt using
your fingertips or a food
processor, then blend in
6 tbsp cold water to make
a firm dough. Cut equally
into 4, then chill for 20
mins. STEP 2. Heat oven
to 220C/fan 200C/gas 7.
Mix together the filling

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ingredients with 1 tsp salt.

Cornish pastry recipe -
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This new book provides
a complete guide to
making delicious pastry,
wit...

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Catherine Atkinson

The complete guide to becoming a chef in Australia. Learn how to get your start and make it in the hospitality industry with this in-depth article. Food has risen to an art form in Australia, taking chefs along the ride to fame and glory.

How to Become a Chef
in Australia: Complete

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Guide for 2020 ...

To make it, drain 150 grams ($\frac{1}{2}$ cup) quark and mix with 300 grams (approx. 2 $\frac{1}{2}$ cups) flour, 1 egg, 8 tablespoons vegetable oil, 4 tablespoons milk, 80 grams ($\frac{1}{2}$ cup) sugar and 1 tablespoon baking powder in a stand mixer.

Now you can knead in raisins, and even plait a braided loaf.

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Cook your steak. The matter of when, and how often, you should turn steak over is the source of much debate, but it all comes down to personal preference – more frequent flipping will cook the steak faster and leave more moisture

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less frequent flipping will
give it a more rendered
crust.

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