

Olive Oil Pastry

Season: All

Makes: Enough for 30 small pies or tarts, or 2 large

This is a quick and easy pastry that can be used for many different dishes. It does not need to be rested for long and it is easy for children to handle, as it is very forgiving.

EQUIPMENT

metric measuring scales, cups and spoons
bowls – 1 large, 1 small
wooden spoon
clean tea towel
plastic wrap

INGREDIENTS

400 g plain flour, plus extra for dusting
1 tsp salt
3 tbsp extra-virgin olive oil
1 cup cold water

WHAT TO DO

- Combine the flour and salt in the large bowl, and create a well in the middle of the flour.
- Combine the oil and water in the small bowl. Pour the mixture into the well in the centre of the flour.
- Use your hands to incorporate the liquid into the flour until the dough forms a ball.
- Dust the workbench with flour. Transfer the dough to the workbench and knead it for 5 minutes.
- Shape the dough into a ball and wrap in plastic wrap. Leave to rest in room temperature for up to 1 hour.

