



The Kitchen Door

Easy Sweet Pastry

300 g Plain Flour

200g Butter (Grated/Diced)

100g Castor Sugar

1 Egg

***You can add a Teaspoon of any flavouring orange zest, lemon zest, vanilla bean to add to the flavour of your pastry*

Method:

1. Combine butter, sugar and flour to form a fine crumb.
2. Add egg and flavouring.
3. Work the dough to nice and smooth!
4. Wrap in cling wrap and rest for at least 2 hours before rolling out.
5. If making tarts roll out pastry and line tin.
6. Blind bake with greaseproof covered pastry and a weight (rice)
7. Bake at 180 degrees for 12 – 15 minutes remove greaseproof paper and weights.
8. Cook a further 5 -8 min.

Fill cases with your own special flavours and serve.

Honey Lemon Curd

Ingredients

- 60 grams honey
- 3 egg yolks
- 125 ml lemon juice about 6 lemons
- 1 tablespoon lemon zest from about 2-3 lemons
- 60 grams vegan butter, cut into small pieces

Instructions

1. Whisk the honey and egg yolks in a small saucepan until combined and lightened in colour. Stir in the lemon juice and zest.

60 grams honey, 3 egg yolks, 125 ml lemon juice, 1 tablespoon lemon zest

2. Cook over low heat until it starts to thicken, stirring constantly with a wooden spoon. This should take about 10 minutes. It's ready when reduced by about half, and the curd coats the back of a wooden spoon.

3. Add the vegan butter to the hot curd and whisk to melt and incorporate fully.

60 grams vegan butter, cut into small pieces

4. Pour your lemon curd into a glass jar and loosely cover with a lid to cool at room temperature. Once cooled, seal tightly and refrigerate.

5. After refrigerating, the curd should be set and pudding-like in texture. It will keep up to a couple weeks in the refrigerator.

Olive Oil Pie Crust

An oil-based pie crust recipe that requires just four ingredients. Perfect for sweet and savory pies and vegan pies!

Prep Time 10 minutes mins

Resting Time 15 minutes mins

Total Time 10 minutes mins

Ingredients

- 2 and ½ cups all purpose flour
- 1 teaspoon salt
- ⅔ cup canola or vegetable oil
- 6 tablespoons ice cold water

Instructions

1. Combine flour and salt in a medium mixing bowl. In a separate mixing bowl, combine the oil and 5 tablespoons of ice cold water; don't mix the liquids together.
2. Add liquids to the flour and salt mixture. Stir with a fork until a ball forms; add 1 tablespoon of ice water if it is very crumbly and not holding. It is okay if the dough is not totally cohesive (some crumbles may exist).
3. Divide the dough into two equally sized balls. Place in an airtight container and let rest in the fridge for at least 15 minutes.
4. For one pie crust, place the dough ball between two pieces of [wax paper](#). Use a [rolling pin](#) (I recommend using a marble one like this) to roll out until it reaches 12 inches in diameter.
5. Carefully peel the top layer off of the wax paper. Invert the pie crust into a [pie plate](#) and carefully peel the wax paper off of the dough.
6. Bake the pie dough according to pie recipe.

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