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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. Video guide
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4. Make sure your chunks of
butter are big and cold. Many pie
recipes call for you to cut the
butter into ¼" cubes. Instead, I
start with sticks of butter and cut

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them into largish ½" chunks.

A Pastry Chef's Extremely
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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 ingredients with 1 tsp salt.

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To make it, drain 150 grams (1 cup) quark and mix with 300 grams (approx. 2 ½ cups) flour, 1 egg, 8 tablespoons vegetable oil, 4 tablespoons milk, 80 grams (

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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 within the meat, while less frequent flipping will give it a more rendered crust.

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