

HOT WATER PASTRY CRUST

Yields enough dough for 2 x 9 inch pies or 8 x 4 inch pie

INGREDIENTS

200ml water
160g vegetable shortening or lard
2 rosemary sprigs, or thyme or tarragon (optional)
10g salt
500g plain flour
2 eggs, beaten

INSTRUCTIONS

Combine the water, lard, rosemary and salt in a medium saucepan. Bring to the boil, then reduce to a simmer and wait for the lard to fully melt. Turn off the heat, cover and let sit for 15 minutes.

Beat the eggs in a separate bowl.

Sift the flour into a large mixing bowl. Add the egg and mix until thoroughly well mixed with the flour, about 2–3 minutes.

Remove the rosemary from the lard and water. Bring back to a light boil. Slowly pour onto the flour and egg mix, scraping the bowl halfway through to prevent any lumps from forming. Mix for 2–3 minutes until well combined.

Allow the dough to cool on a tray between parchment paper until the dough has cooled slightly and then chill for 10 minutes in the refrigerator before using.

Keep this dough for up to three days in the refrigerator or one month in the freezer. To use the dough from the freezer, place in refrigerator overnight.