

Pie crust (master chef)

Ingredients

1 Cup plain flour

½ teaspoon salt

¼ Cup olive oil

¼ Cup water

Method

1. Sieve the flour into a bowl add the salt.
2. Whisk the olive oil and water together to thicken.
3. Make a well in the middle of the flour and add the oil mixture then fold together with a knife.
4. Once it is together enough turn out onto the bench and knead for a couple of minutes. (don't over mix)
5. Roll out between baking paper and place over your pie tin, gently push into the sides till the tin is covered trim the pastry. Set aside.
- 6.
- 7.