



We've tried all sorts of recipes. But sometimes the originals are the best.

Ingredients:-

1 ½ Cups (194g) of Plain Flour (Gluten free for us)
1 Tsp of Xanthan Gum.
¼ Tsp of Salt
170g of Salted Butter
1 Egg, beaten
2 Tbsp of cold Water
1 Egg beaten to brush

Method:-

- (1) Make sure your Butter is fridge cold.
- (2) Add the Flour, Butter and Salt to a large bowl and combine by hand until you have a crumbly texture.
- (3) Add the Xanthan Gum and combine by hand.
- (4) Add the Beaten Egg and Water a little at a time and combine.
- (5) Knead into a smooth dough ball and place in the fridge covered for 30 minutes.
- (6) On a Floured surface roll the dough out so that it is a suitable size and thickness of the Pie casings.
- (7) Line the base of the casings and add your cooled cooked filling.
- (8) form a lid and glue it in place with a little beaten Egg.
- (9) Brush with the remaining beaten Egg and place in a pre-heated oven at 180c.
- (10) Cook for 30 to 40 minutes until it is golden brown and your filling is heated through.

(11) Remove carefully from the casings and serve.

The filling of these was Turkey and Leek and a white Sauce. But nobody wants to know about more Turkey at this time of year.