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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 sweet or savoury mix. Video guide to blind baking pastry. 4.

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- BBC Good Food

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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  $\frac{1}{4}$ "

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cubes. Instead, I start with sticks of butter and cut them into largish ½" chunks.

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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

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salt.

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Cornish pastry recipe -

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Catherine Atkinson

The complete guide to becoming a chef in

Australia. Learn how to get your start and make

it in the hospitality industry with this in-

depth article. Food has risen to an art form in

Australia, taking chefs along the ride to fame

and glory.

How to Become a Chef

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in Australia: Complete  
Guide for 2020 ...

To make it, drain 150  
grams (? cup) quark and  
mix with 300 grams  
(approx. 2 ½ cups)  
flour, 1 egg, 8  
tablespoons vegetable  
oil, 4 tablespoons milk,  
80 grams (? cup) sugar  
and 1 tablespoon baking  
powder in a stand mixer.

Now you can knead in  
raisins, and even plait a

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The Complete  
braided loaf.

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Kitchen Stories

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

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faster and leave more

moisture within the

meat, while less

frequent flipping will

give it a more rendered

crust.

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