

# CRUNCH TIME

## Family Pie



**Serve information: 1 Pie Dish With Family Pie**

### INGREDIENTS:

1450g Plain flour  
250g Chopped cold butter  
125ml Cold water  
50g Extra plain flour for dusting bench  
1 Egg, beaten for egg wash  
1 Cooked and cooled beef pie filling  
1 Pastry

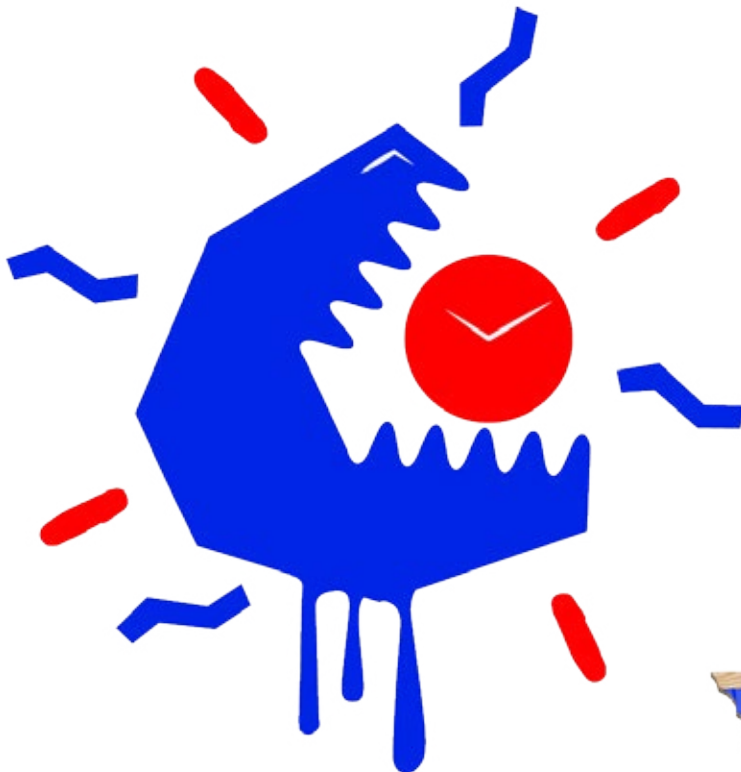
### EQUIPMENT:

1 Medium casserole dishes with lids (1 for cooled pie filling)  
Food processor  
Cling wrap  
Rolling pin  
2 x 24cm pie dishes, greased  
Several spoons  
Pastry brush  
Fork  
Oven mitts



## METHOD:

1. To make the pastry, place the flour, salt and chopped butter in a food processor. Process until the mixture is fine and crumbly.
2. With the motor running, slowly add the water through the lid opening, and process. The mixture should begin to come together and then form a ball.
3. Turn the pastry onto a lightly floured bench and gently knead. Cut two thirds off pastry, flatten and cover with cling wrap. Flatten out remaining pastry and cover with cling wrap. Refrigerate pastry for 30 minutes
4. Take the "prepared earlier" pastry from the fridge. Roll out the larger piece of pastry to fit the base and side of a 24cm pie dish.
5. Ease the pastry into the greased dish, pressing it gently against the side
6. Place the cooled beef filling into the dish. Brush the egg wash around the rim of the pastry
7. Roll the remaining smaller round of pastry out to fit on top of the pie. Carefully roll the pastry onto the rolling pin and ease the pastry over the filling.
8. Trim and seal the edges by crimping the pastry together with a fork. Make a small slash over the top of the pastry.
9. Brush pastry top with egg wash and cook in the preheated oven at 200°C for approximately 40 minutes until the pastry is golden.
10. Take "prepared earlier" finished pie



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