



# SKYE BLUE

## *Kitchens*

### OLIVE OIL PASTRY

#### What you need:

140g of Baking Bag mix  
¼ level tsp baking powder  
¼ tsp guar gum  
Pinch of salt  
35ml light olive oil  
1 egg yolk (size 7)  
1 tsp cider vinegar  
¼ cup milk or water + 10mls (note 1)



#### To Make:

Measure all the dry ingredients into a bowl and combine together with a whisk. Make a well in the centre. Measure all the wet ingredients into a bowl/jug and whisk together. Pour liquid into the dry ingredients and mix together with a knife until the dough comes together. With floured hands shape into a disc. Wrap in cling film and rest at room temperature for 15 minutes before rolling.

**Tip:** Roll the pastry between 2 sheets of greaseproof paper to 3 mm thick. Grease baking tins well to avoid pastry sticking. You could also line with baking paper.

This quantity of pastry mix will make average size 12 jam tarts, or 1 small apple pie (18cm diameter plate) or line a 18-20cm quiche tin.

#### Note:

1. For dairy free use non dairy milk of choice

**For vegan pastry:** substitute egg yolk with 1TBS cider vinegar mixed with 1tsp baking soda.