

Handy Hints for Basic Short Crust Pastry

Making Pastry

- Sift flour, baking powder and salt in a bowl.
- Keep butter cold.
- Using rubbing method rub cold cubed butter into flour with finger tips gently until mixture resembles breadcrumbs. Work quickly, ensuring you don't make butter hot.
- Stir in egg yolk and enough liquid to form a firm dough.
- Place SiliconWare baking sheet on bench and knead dough gently until smooth.
- Do not over knead, as this will toughen the dough.
- Cover with cling wrap and chill for 30 minutes.

Rolling out pastry

- Pastry rolls out beautifully on SiliconWare baking sheets, but remember to remove pastry to bench for cutting.
- To determine size required, place upside down pan onto rolled pastry. Roll pastry size to about 2-3 cm larger than pan. If deep pan, pastry needs to be larger.
- Rotate baking sheet to roll out a round pastry sheet.
- When placing pastry into pan, push pastry gently down and into sides of pan. If greatly overhanging trim using sharp knife to just above pan. Do not cut into pan.
- Do not stretch pastry to fit pan. Stretched pastry will shrink during cooking.

Cooking Pastry

- **Blind baking-** Many pastry recipes will call for blind baking. This process requires you to weigh down the centre of the pan to ensure it cooks and is not soggy. Traditionally, you would take a sheet of greaseproof paper and place that in the centre of the pastry and add a loading such as beans. With quiches, frittatas and flans all SiliconWare mats can be placed straight onto the pastry for this purpose.
- We recommend additional cooking for a short period without loading before filling pan to ensure pastry in centre is cooked and crisp.
- All fillings should be cool when added to pastry.
- Always blind bake with a weight such as a SiliconWare mat and then again without a weight before filling, to avoid a soggy pastry.
- For even cooking you may need to rotate baking tray depending on your oven. If the edges are browned and the centre is not firm, place baking sheet gloss side down over pan and continue cooking until golden and the centre is firm.
- Leave oven door ajar for 5 minutes when cooked and then remove to cooling rack.

Serving cooked product

- Once product is cooled you can serve directly from SiliconWare pan. Gently stretch sides of pan and slide nylon server down side and under product. Use a knife to cut through product and onto nylon server. Remove slices using SiliconWare servers.
- Alternatively to dish up whole on a serving plate, gently stretch all sides of SiliconWare pan in circular motion, place a serviette (spread open) over top of quiche/frittata/flan, place a plate on top of pan and flip over onto plate, place decorative plate onto base of flipped over product and flip back onto decorative plate.
- Quiches/frittatas/flans can be made a day ahead and covered with foil or clingwrap and refrigerated whilst still in SiliconWare pan. To serve warm, place onto baking tray and reheat.