



**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.**