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CLASSIC BUTTER PASTRY *makes 1 crust*

1 cup plus 2 tablespoons pastry blend or all purpose blend
¼ teaspoon salt
½ teaspoon xanthan gum
6 tablespoons cold butter
1 egg (or ¼ cup flax gel)
1 tablespoon lemon juice

Mix the pastry blend salt and xanthan gum together. Using your fingers or a pastry cutter, work the butter into the dry ingredients to form a coarse meal. Freeze for 10 minutes

Make a well in the center and put the egg and vinegar in. Mix together and incorporate the dry ingredients. Gather into a flat cake. If the pastry is too soft to roll refrigerate for 30 minutes or longer.

Roll out pastry between 2 pieces cut from a large heavy-duty zip-lock bag. Butter an 8- to 9-inch quiche pan, pie dish or a 9-inch removable bottom tart pan. Line the pan with the rolled pastry dough. Trim the edges.

Procedure for blind-baking:

Preheat oven to 375° F. Bake dough for 12 minutes on the bottom rack. Cool slightly.

Procedure for baking with filling:

Preheat oven to 425° F. Place the filled pie or quiche on the bottom rack and bake for 12 minutes. Lower the heat to 350° F., raise the pie or quiche to the middle rack and continue baking for another 30 minutes or until done.

