

# Potato and Warrigal Green Torte

## The Pastry – Olive Oil Pastry

**Type:** Main **Serves:** 30 tastes **Recipe source:** Stephanie Alexander Cooking with Kids

<b>EQUIPMENT:</b>	<b>INGREDIENTS:</b>
Food Processor	600 g plain flour, plus extra for dusting
Metric Measuring Cups and Spoons	1 $\frac{1}{2}$ teaspoon salt
Metric Measuring Jug	4 $\frac{1}{2}$ tablespoon extra virgin olive oil
Rolling Pins	1 $\frac{1}{2}$ cups cold water
Pizza Trays	

### What to do:

1. Preheat oven 200 degrees celcius.
2. Brush 2 pizza trays with pastry brush and olive oil until coated in a fine film of oil.
3. Weigh the flour and place it in the bowl of a food processor.
4. Add the salt and whiz for a few seconds. Combine the oil and water in a small bowl, then, with the motor running, add to the bowl of the food processor. Stop when the dough forms a ball.
5. Lightly dust the work bench with flour. Transfer the dough to the work bench and knead for a minute, then place the dough in a large bowl. Cover with dry tea towel and set aside for the next class (1 hour resting time)
6. Take pre prepared dough and divide into 4 balls. Roll out 2 balls into a circle (about the size of the pizza tray) . Using your rolling pin roll the pastry around the rolling pin to help you lift onto the oiled pizza trays.
7. Cooperate with Station 2 and pile 1/2 of the filling on top of each circle leaving a clean edge of about 5cm all the way around.
8. Roll out the remaining pastry to form lids, and then lay the lids over the fillings.
9. Roll the bottom outer edges up and over the top outer edges, then pinch together to make a good seal. Prick the pastry lids with a fork, brush it with the remaining oil and scatter lightly with salt. Bake for 25 mins.