

Olive oil pastry

Ingredients	Equipment
<ul style="list-style-type: none">• 500 grams plain flour• $\frac{1}{2}$ teaspoon salt• 60 ml extra virgin olive oil• 1 egg, whisked	<ul style="list-style-type: none">• Metric spoon & cup measures• chopping board• food processor
<ol style="list-style-type: none">1. For the pastry, in a food processor whiz the flour and salt.2. Drizzle in the oil while processing, followed by 250ml cold water. Keep processing until the dough comes together in a ball.3. Tip out onto a lightly floured surface, knead quickly, wrap in cling film and rest in the fridge for 2 hours.	