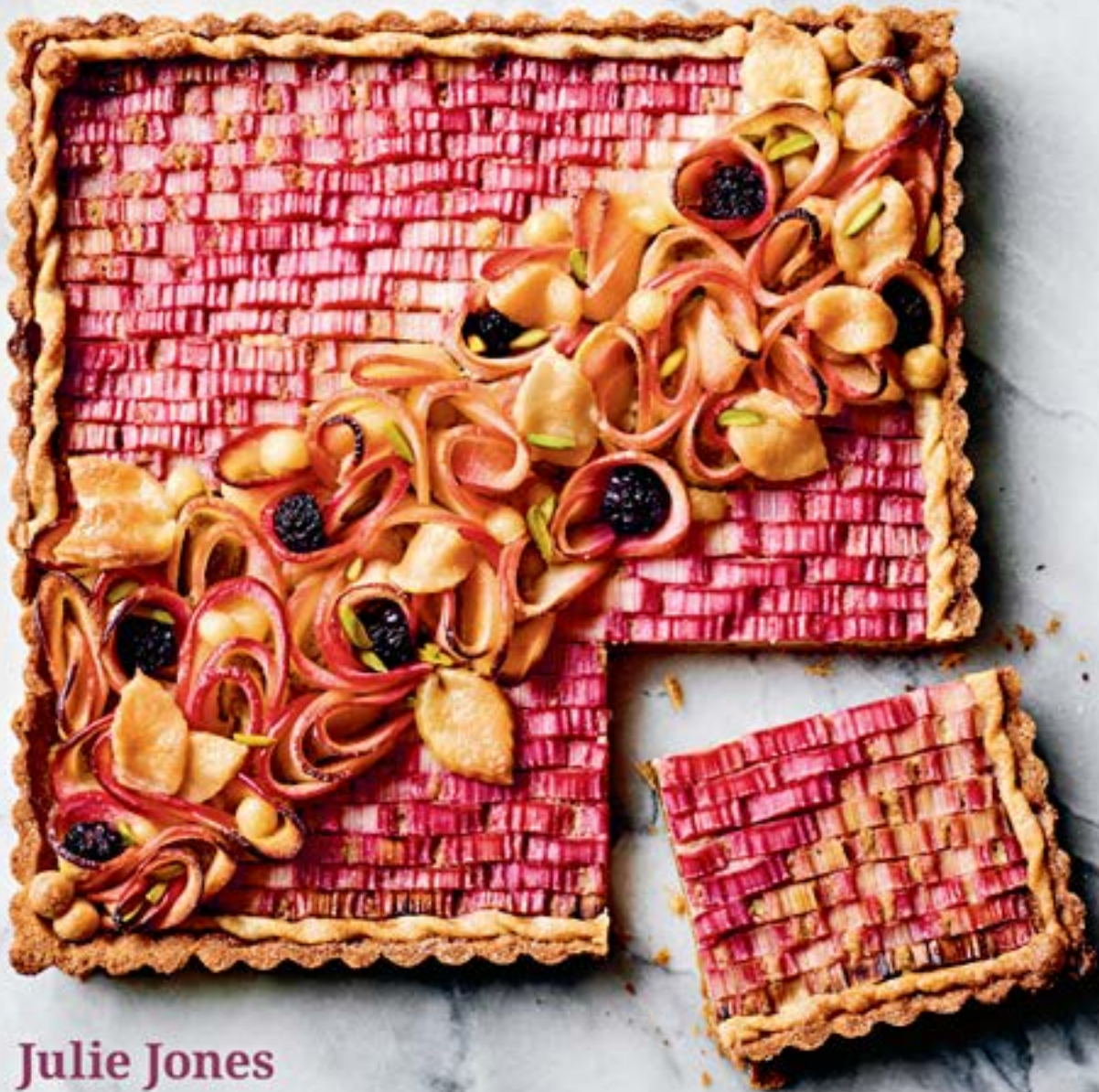


A Book Preview From *Martha Stewart Living*

THE PASTRY SCHOOL

Sweet and Savoury Pies, Tarts and Treats to Bake at Home



Julie Jones

'THIS BOOK IS AN ABSOLUTE MASTERPIECE.' JAMIE OLIVER

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My Mum's "Tatty Pot" Pie

Use a springform pan measuring eight by three inches. This is excellent served with braised red cabbage.

- 1 kilogram lamb ribs (2¼ pounds), or 800 grams lamb breast (1¾ pounds)**
Flaky salt and black pepper
- 60 grams all-purpose flour (2 ounces; a scant ½ cup)**
Olive oil, for frying and greasing
- 1 large onion, roughly chopped into a ½-inch dice**
- 400 grams carrots (14 ounces), peeled and roughly chopped into a ½-inch dice**
- 2 star-anise pods**
- 1 fat clove garlic, finely chopped**
- 2 rosemary sprigs, leaves picked and finely chopped**
- 250 milliliters red wine (8½ ounces; 1 cup plus 1 tablespoon)**
- 40 grams dried red lentils (1½ ounces)**
- 500 milliliters lamb or chicken stock (17 ounces; 2 cups plus 2 tablespoons)**
- 2 tablespoons whole-grain mustard**
- 1 tablespoon red-currant jelly**
- 1 tablespoon Worcestershire sauce**
- 2 slices best-quality black pudding, cut into bite-size pieces (optional)**
- ½ recipe Hot-Water Pastry (recipe follows)**
 - 1 tablespoon cornstarch, mixed with 2 tablespoons cold water**
- 4 large, floury potatoes, such as russet**
- 100 grams salted butter (3½ ounces; ½ cup minus 1 tablespoon)**
Thyme leaves, for serving

1. Preheat oven to 325°. Season lamb well with salt and pepper, dip into flour to coat, and shake off excess. Add a little oil to a large, hot frying pan set over high heat and brown each piece of lamb well on all sides. Remove with tongs and drain on paper towels.

2. In same pan, fry onion and carrots along with star anise, stirring frequently, until starting to lightly brown and soften, around 10 minutes. Add garlic and rosemary with some more salt and pepper and sauté a little longer. Transfer everything to a deep-sided roasting pan, along with browned lamb. Deglaze frying pan with wine, then allow wine to reduce to a third. Add wine mixture to roasting pan. Sprinkle lentils over.

3. Mix together lamb stock, mustard, currant jelly, and Worcestershire, then pour into roasting pan; add 200 milliliters (6¾ ounces/¾ cup plus 2 tablespoons) water, too. Cover tray with foil and roast in oven 1½ hours. Remove foil, give everything a good stir, and add pieces of black pudding, if using. Return to oven, uncovered, and roast 1 hour more, checking from time to time (if it appears dry, top up with extra lamb stock or water).

4. As filling slowly cooks, make hot-water pastry and grease and line springform pan. (In this instance, lining can be done using one large piece of pastry, which can be eased and manipulated into the edges; however, I prefer to make a base, then adhere the sides to it.) When pan has been lined, return to fridge until ready to fill. Any remaining pastry can be used for additional décor.

5. Remove lamb from oven and allow meat to cool slightly. (If lamb seems a little tough at this point, don't worry; it will have further cooking time within pastry.) Remove star anise and rib bones from lamb, and cut meat into bite-size pieces. Strain sauce into a saucepan (reserving other bits), then skim majority of its fat from surface and add cornstarch mixture. Bring to a boil to thicken, stirring, then add to meat along with reserved vegetables and other bits. Allow to cool completely.

6. Prepare potatoes for topping by cutting into ¼-inch-thick slices, by hand or with a mandoline. Cut circles from slices, if desired, and blanch in a pan of boiling well-salted water, until almost cooked yet still holding shape, about 5 minutes. Drain well. Melt and brown butter (for a tutorial, go to marthastewart.com/1506792/brown-butter-recipe-how-why), then pass through a fine-mesh sieve.

7. Increase oven heat to 350°. Fill pastry shell up to three-quarters full with meat mixture. Top and cover surface with a layer of potatoes; brush with browned butter and sprinkle with salt and pepper. Add another layer of potatoes and repeat process, finishing with a neat layer of potatoes on top. Add pastry décor if you like, brushing this with butter, too.

8. Bake until filling is piping-hot and potatoes are fully cooked, about 1 hour. (Some of potatoes will crisp and even char in places—this is a good thing.) Allow to cool in pan 15 minutes, sprinkle top with thyme leaves, release from pan, slice, and serve.

SERVES: 8

Hot-Water Pastry

To halve the egg when preparing a half-recipe, simply beat and measure, then halve accordingly, before adding to the flour.

- 450 grams all-purpose flour (1 pound; a scant 3½ cups), plus more for dusting**
- 1½ teaspoons fine salt**
- 1 egg**
- 175 milliliters cold water (6 ounces; ¾ cup)**
- 100 grams unsalted butter (3½ ounces; ½ cup minus 1 tablespoon), cut into ½-inch cubes (no need to be precise)**
- 75 grams lard (2⅔ ounces; ⅓ cup), cut into ½-inch cubes (no need to be precise)**

1. Place flour and salt in a large heatproof bowl and briefly mix to combine. Make a well in center of flour; crack in egg and mix through with a fork. Gently heat water, butter, and lard in a small saucepan until fats have melted. Increase heat and allow liquid to boil 20 seconds or so, then remove from heat.

2. Using a slow yet steady stream, pour liquid into flour mixture, mixing with a spatula or wooden spoon to form a thick paste. Give paste a quick but vigorous mix, then cover bowl with a damp cloth and leave to rest at room temperature 1 hour.

3. Turn out onto a lightly floured work surface and knead with your hands until dough looks smoother, paler, and more pastry-like, about 30 seconds. Wrap in plastic and refrigerate at least 30 minutes and preferably no longer than 1 hour.

4. Roll out onto a lightly floured surface to a depth of ¼ inch, and use according to relevant recipe instructions.

MAKES: ENOUGH FOR 1 LARGE PIE

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Chicken, Chorizo, and Spinach Pie

Use a 9-by-1½-inch circular tart pan with a removable bottom.

2 recipes Salted Shortcrust Pastry
(recipe follows)

1 egg yolk

Boiling water, for egg wash

1 medium chicken (about 3½ pounds)

Olive oil, for roasting

Flaky salt and black pepper

150 grams dry-cured chorizo
(5½ ounces), halved, skin removed,
and cut into ½-inch slices

200 grams finely sliced onions
(7 ounces)

1 large clove garlic, finely sliced

60 grams baby spinach (2 ounces),
tough stalks removed

30 grams salted butter
(2 tablespoons; 1 ounce)

3 tablespoons all-purpose flour

300 milliliters whole milk (10 ounces;
1¼ cups)

3 teaspoons whole-grain mustard

1. Ease one quantity of pastry (leaving remainder in refrigerator) into every corner, fold, and fluted edge of pan. When in place, cover a small piece of pastry in plastic wrap and use to gently mold pastry into place. To prevent shrinkage, leave an overhanging edge around top of pan, ¾ inch being enough. Trim excess, saving any scraps for another use. Refrigerate at least 30 minutes. Preheat oven to 350°, and place a baking sheet inside.

2. Scrunch up a piece of parchment, a little larger than pan, then unfold and place on top of pastry. Fill with baking beans, dried rice or lentils, or a mixture of all. (It is important to fill all the way to top of pan, as this will prevent pastry from coming away from sides during baking, and the

extra weight will stop base from lifting.) Bake 20 minutes. Spoon out beans and remove paper. Gently prick base with a fork and return to oven for a further 5 minutes, until all of rawness has baked yet color is still relatively pale. Check for any holes or slight cracks; if any are visible, use leftover pastry to fill.

3. Mix egg yolk with a few drops of boiling water; use egg wash to glaze pastry, making sure to brush both base and sides. Bake until pastry is deep golden, 15 to 20 minutes more. Allow to cool completely in pan, then trim away overhanging edge.

4. Place chicken in a roasting pan and cover with a good drizzle of olive oil, following by a generous sprinkling of salt and grind of black pepper. Roast, basting twice, 1¼ hours. Remove from oven and allow to cool and rest in pan 1 hour. Remove chicken from pan, reserving all juices in pan. Skim and discard fat from reserved juices, then place pan over high heat and reduce to one-third.

5. Remove one breast, both legs, and oysters from underneath chicken. (Reserve remaining meat, along with carcass and skin, for another use.) Dice leg and breast meat into ¾-inch pieces and place in a bowl along with chicken oysters; set aside.

6. Add chorizo to a cold frying pan and cook over low heat, stirring occasionally. Allow fat to slowly melt from sausage until slices turn golden brown, about 15 minutes. Using a slotted spoon, remove and set on paper towels. Add onions and garlic to pan, season with salt and pepper, cover, and cook, stirring occasionally, 20 minutes. Drain any excess fat from mixture.

7. Meanwhile, start making sauce: Melt butter in a saucepan, then add flour and stir until thick. Then add reduced chicken juices and whisk together. Pour in milk, whisking to avoid lumps, and allow to simmer a few minutes, then stir in mustard. Add drained onion mixture and chorizo to chicken and pour over sauce, stirring well to combine. Check seasoning, adjusting if necessary. Finally, stir in spinach leaves and allow to cool.

8. Fill prepared piecrust with chilled filling, and use remaining quantity of pastry to create top crust, whether covering with a decorative top or leaving plain. Chill topped pie in refrigerator 30 minutes prior to baking. Preheat oven to 350°.

9. Carefully brush top crust with egg wash. Bake until pastry is golden and crisp and filling is piping-hot, about 45 minutes. Allow to cool slightly before removing from pan and slicing to serve.

SERVES: 6

Salted Shortcrust Pastry

This recipe yields enough to line a large circular pie dish measuring 9 by 1½ inches, with some left over for small decorations. If you are making a covered pie, you will need to make a double quantity.

230 grams all-purpose flour (8 ounces;
1¾ cups)

125 grams cold unsalted butter
(4½ ounces; ½ cup plus 1 tablespoon),
cut into ½-inch cubes (no need to be
precise)

1 teaspoon fine salt

1 egg yolk

2 tablespoons whole milk

1. In the bowl of a standing mixer fitted with the paddle attachment, place flour, butter, and salt. Mix on medium speed until butter has been incorporated into flour and resembles fine breadcrumbs. Add egg yolk and milk and continue to mix, switching off mixer the very moment a cohesive dough forms; this should only take only 30 to 60 seconds, depending on your mixer. Turn out pastry onto a work surface—there's no need for more flour—and bring swiftly together with your hands without overworking.

2. Lay out a long sheet of plastic wrap and place dough on one half. Flatten pastry with the palms of your hands, then fold remaining plastic wrap over top, fully encasing dough. Roll out between plastic wrap to an approximate depth of ¼ inch, trying your best to keep it in a circular shape. (If using to decorate a top piecrust, refrigerate at least 1 hour. If using to line a pie dish, I have found that chilling this salted shortcrust prior to doing so will result in the pastry cracking when it is folded into the dish's edge; instead, after rolling between plastic wrap, rest pastry outside refrigerator in a relatively cool place at least 1 hour.)

3. After resting, roll out pastry between two sheets of parchment—there is no need for extra flour. The pastry is now ready for use, whether for topping a pie or lining a pie dish. Please note that unbaked pastry will require refrigeration for at least 30 minutes prior to baking.

MAKES: ENOUGH FOR 1 LARGE UNCOVERED PIE

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Chamomile Panna-Cotta Tart

Use a 9-by-1½-inch fluted tart pan with a removable bottom.

1 recipe Sweet Shortcrust Pastry
(recipe follows)

1 egg yolk

Boiling water, for egg wash

150 milliliters whole milk (5 ounces; ⅔ cup)

4 chamomile tea bags

4 sheets gelatin, such as Dr. Oetker
(available at [amazon.com](https://www.amazon.com)),
or **4 teaspoons powdered gelatin**
(from two ¼-ounce packages)

800 milliliters heavy cream (26 ounces;
3¼ cups plus 1 tablespoon)

200 grams superfine sugar (7 ounces;
1 cup), plus more for serving

A selection of prepared fresh fruits,
baked pastry shapes (see step 1,
below), edible flowers and herbs, and
sugar sprinkles, for topping

1. Ease pastry into every corner, fold, and fluted edge of pan. When in place, wrap a small piece of pastry in plastic wrap and use to gently mold pastry into place. To prevent shrinkage, leave an overhanging edge around top of pan, ¼ inch being enough. Trim excess, saving any scraps for another use. (Any leftover pastry can be cut into decorative shapes, egg-washed, and baked separately to be used as extra decoration.) Refrigerate at least 30 minutes. Preheat oven to 350°, and place a baking sheet inside.

2. Scrunch up a piece of parchment, a little larger than pan, then unfold and place on top of pastry. Fill with baking beans, dried rice, or lentils, or a mixture of all. (It is important to fill all the way to top of pan, as this will prevent pastry from coming away from sides during baking, and the extra weight will stop base from lifting.) Bake 20 minutes. Spoon out beans and remove parchment. Gently prick base with a fork and return to oven for a further 5 minutes, until all of rawness has baked yet color is still relatively pale. Check for any holes or slight cracks; if any are visible, use leftover pastry to fill.

3. Mix egg yolk with a few drops of boiling water; use egg wash to glaze pastry, making sure to brush both base and sides. Bake until pastry is deep golden, crisp, and cooked through, 15 to 20 minutes more. Allow to cool completely in pan, then trim away overhanging edge with a vegetable peeler. Brush away any crumbs that have fallen inside pastry shell.

4. Add milk and tea bags to a saucepan and bring to a simmer. Switch off heat and allow to infuse 15 minutes. Remove tea bags, giving them a good squeeze before discarding. Soften gelatin by soaking sheets in a bowl of cold water. (Or, if using powder, sprinkle over 3 tablespoons cold water and let stand 5 minutes to soften.)

5. Add cream and sugar to pan of infused milk. Slowly bring mixture to a boil, stirring now and then to dissolve sugar. As soon as boiling point is reached, turn off heat. Drain softened gelatin and pat dry with paper towels before stirring into hot cream mixture until dissolved. (Or, if using powder, just stir gelatin mixture into cream mixture.)

6. Pass mixture through a fine-mesh sieve into a clean bowl and allow to cool. Once cooled, refrigerate, checking and stirring every so often, until panna cotta starts to thicken. (The ideal pouring consistency is that of thick custard.)

7. Once it's thickened, carefully pour into prepared pastry. (Any bubbles that rise to surface can easily be popped by running the flame of a blowtorch over surface; however, this isn't a necessity, but purely for aesthetics.) Place back in refrigerator until fully set, about 4 hours.

8. Decorate tart with fruits, pastry shapes, petals, edible flowers, sprinkles, and herbs. When ready to serve, use a hot, dry knife to slice tart perfectly, wiping between slices. Serve with an extra portion of fruit macerated with a sprinkling of superfine sugar and a splash of booze, if desired.

SERVES: 8 TO 10

Sweet Shortcrust Pastry

This recipe yields enough to line a large circular 9-by-1½ inch pie dish, with some left over for small decorations.

230 grams all-purpose flour
(8 ounces; 1¾ cups)

125 grams cold unsalted butter
(4½ ounces; ½ cup plus 1 tablespoon),
cut into ½-inch cubes (no need
to be precise)

50 grams confectioners' sugar
(1¾ ounces; a heaping ½ cup)

1 egg yolk

2 tablespoons whole milk

1. In the bowl of a standing mixer fitted with the paddle attachment, place flour and butter. Mix on medium speed until butter has been incorporated into flour and resembles fine breadcrumbs. Add sugar and mix a few seconds before adding egg yolk and milk. Continue to mix until a cohesive dough forms; this should take only 30 to 60 seconds, depending on your mixer. Turn out pastry onto a work surface—there's no need for more flour—and bring swiftly together with your hands without overworking.

2. Lay out a long sheet of plastic wrap and place dough on one half. Flatten pastry with the palms of your hands, then fold remaining plastic wrap over top, fully encasing dough. Roll out swiftly between plastic wrap to an approximate depth of ¼ inch, trying your best to keep it in a circular shape. Refrigerate at least 1 hour before using.

3. After resting, roll out pastry between two sheets of parchment—there's no need for more flour—and use according to relevant recipe instructions.

MAKES: ENOUGH FOR 1 LARGE UNCOVERED PIE

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Pistachio Tart With Rhubarb Tiles

Use a 9-by-9-by-1-inch fluted tart pan with a removable bottom.

TART

- 1 recipe Sweet Shortcrust Pastry (see recipe, previous page)
- 1 egg yolk
 - Boiling water, for egg wash
- 100 grams unsalted butter (3½ ounces; ½ cup minus 1 tablespoon), room temperature
- 100 grams superfine sugar (3½ ounces; ½ cup)
- 70 grams ground pistachios (2½ ounces)
- 80 grams ground almonds (2¾ ounces)
- 100 grams eggs (shelled weight) (3½ ounces), lightly beaten

DECORATION

- 4 to 6 rhubarb stems (depending on thickness)
 - Juice of 2 large lemons
- 4 eating apples, such as Pink Lady
- 8 blackberries or blueberries (optional)
 - Pastry decorations
- 50 grams superfine sugar (1¾ ounces; ¼ cup), plus more for sprinkling
- ½ teaspoon ground ginger
 - Slivered pistachios (optional)

1. Tart: Ease pastry into every corner, fold, and fluted edge of pan. When in place, wrap a small piece of pastry in plastic wrap and use to gently mold pastry into place.

To prevent shrinkage, leave an overhanging edge around top of pan, ¾ inch being enough. Trim excess, saving any scraps for another use. (Any leftover pastry can be cut into shapes and used to make decorations.) Refrigerate at least 30 minutes. Preheat oven to 350°, and place a baking sheet inside.

2. Scrunch up a piece of parchment, a little larger than pan, then unfold and place on top of pastry. Fill with baking beans, dried rice, or lentils, or a mixture of all. (It is important to fill all the way to top of pan, as this will prevent pastry from coming away from sides during baking, and the extra weight will stop base from lifting.) Bake 20 minutes. Spoon out beans and remove parchment. Gently prick base with a fork and return to oven for a further 5 minutes, until all of rawness has baked yet color is still relatively pale. Check for any holes or slight cracks; if any are visible, use leftover pastry to fill.

3. Mix egg yolk with a few drops of boiling water; use egg wash to glaze pastry, making sure to brush both base and sides. Bake until pastry is deep golden, crisp, and cooked through, 15 to 20 minutes more. Allow to cool completely in pan, then trim away overhanging edge with a vegetable peeler. Brush away any crumbs that have fallen inside pastry shell.

4. Beat together softened butter and sugar, either by hand or with a mixer. When combined, add one-third of each of the ground nuts, mix to combine, then add one-third of the eggs, mix to combine, and so on, until all have been added. (Be careful not to overmix, as this will introduce too much air into the frangipane, which will have an effect on the finished bake.) Half-fill piecrust with a layer of frangipane, smoothing out evenly with an offset spatula, and refrigerate while you prepare fruit.

5. Decoration: To decorate tart as shown, you will need rhubarb stems that are similar in width to one another. Carefully slice rhubarb across each stem into ½-inch-thick pieces, trimming colored skin off flat side of half of slices to expose white flesh inside.

6. Half-fill a medium saucepan with water and squeeze in juice of 1 lemon. Bring to a gentle simmer. Add juice of other lemon to a bowl of cold water. Core apples and cut in half vertically. Slice each half across its width as thinly as possible. Submerge slices in simmering water for a few minutes to soften, testing after 1 minute: Bend and

roll a slice between your fingers. If it cracks, wait another 30 seconds, then retest, and so on until slices are soft and pliable. Transfer to bowl of cold water with a slotted spoon.

7. Remove tart base from refrigerator and start to lay rhubarb tiles onto frangipane in a staggered effect—working from adjacent corners, alternating rows of red and white sides of rhubarb, until most of frangipane is covered (leave a diagonal strip clear for remaining fruit). Before adding apples, dry them well on a tea towel. Then place, rolled in a decorative manner, along exposed frangipane. (You may not need all of the slices.) Add berries and any pastry decorations you have prepared (remembering to egg-wash those).

8. When you are happy with your design, make a sugar syrup by boiling sugar, ground ginger, and ½ cup plus 1 tablespoon water together in a small pan until thickened, a few minutes. Allow to cool 5 minutes, then brush over rhubarb and apple. Refrigerate at least 1 hour before baking. Preheat oven to 325°.

9. Sprinkle tart with a dusting of sugar before placing it on a baking sheet. Cover with foil and place in oven until frangipane has dried, leaving sides of piecrust, and fruit is tender, up to 2 hours. (The time depends on how deeply the frangipane has been spread, oven accuracy, and how thick the fruit has been sliced. I suggest checking after the first hour, then every 20 minutes thereafter, removing the foil for the final 20 minutes.) Remove from oven and allow tart to cool before removing from pan. Sprinkle with pistachio slivers, if using, then slice and serve either warm or cold.