



**Welcome to the King Arthur Baking School's Virtual Cornish-Style Pasties class. In this 90-minute class, we'll guide you through the process of making a tender, yet flaky handheld meat pasty, commonly found in the British Isles. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. We look forward to baking with you!**

### **INGREDIENTS (total amount needed for the class)**

Unbleached Bread Flour: 250 grams (2 cups + 1 tablespoon) (or Unbleached All-Purpose Flour), plus more for dusting work surface

Salt: 3/4 teaspoon

Unsalted butter: 65 grams (1/4 cup + 1 tablespoon), cold

Lard: 60 grams (1/4 cup), cold

Cold water: 78 grams (1/3 cup), or more as needed

Skirt Steak or beef tips: 225 grams (1/2 pound)

Potato: 225 grams (1 large)

Rutabaga or turnip: 125 grams (1/2 medium)

Onion: 100 grams (1 medium)

Egg: 1 large

Salt and pepper, to taste

### **EQUIPMENT**

Scale (preferred) or measuring cup set

Liquid measuring cup

Measuring spoons

Mixing bowls: 2 medium

Pastry blender (optional)

Mixing spoon or spatula (or plastic bowl scraper)

Bench scraper (optional)

Fork

Peeler

Sharp knife

Cutting board



Rolling pin

Ruler (optional)

Baking sheet with parchment paper or silicone baking mat

Pastry brush

Plastic wrap