



# Roll It *Blind Baking*

## Blind Baking Your Roll It Pastry



### You Will Need

**Baking Parchment or Greaseproof Paper**  
**Ceramic Baking Beans or uncooked Dried Chickpeas or other dried beans**

The beans prevent the pastry base rising up and also the sides melting down the edge of the tin when the pastry is heating up

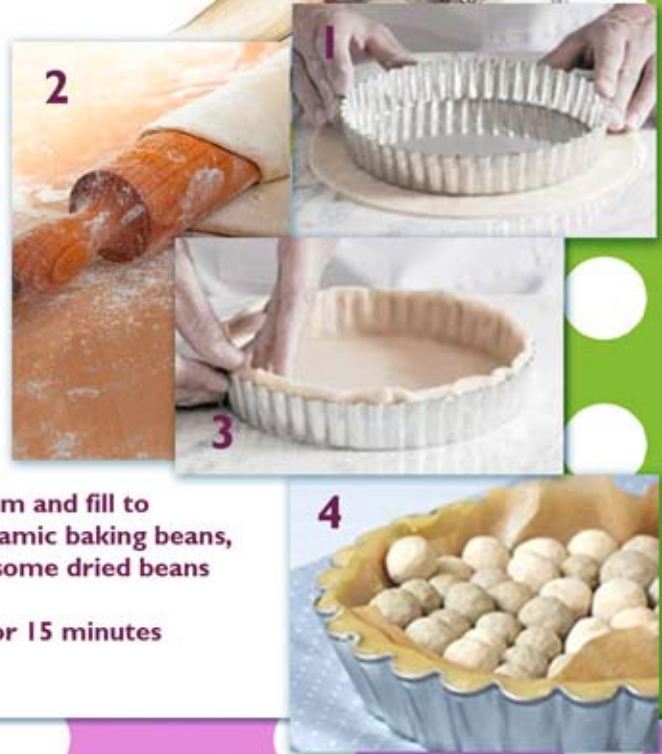
1. Cut the *Roll It* All-Butter Pastry in a circle about 4mm deep, to allow for the depth of the tart tin, plus a little extra

2. Place the *Roll It* Pastry over a rolling pin and place over the tart tin, gently massaging, into the sides of the tin

3. Crimp the edges with your fingers and allow the pastry to sit above the rim

4. Line the pastry with baking paper or cling film and fill to the top with ceramic baking beans, chickpeas or some dried beans

Bake for 15 minutes



*Mainéad Finneagan*