



Roll It Rolling

Rolling Your Roll It Pastry



You Will Need
1 375g pack of *Roll It* Shortcrust Pastry
A Rolling Pin and some flour

Lightly flour your work surface and your rolling pin. With your hands at either end of the rolling pin, roll out the pastry gently and with even weight across it so that it flattens evenly

Lift it up every few rolls, flouring very lightly underneath if necessary and give it a quarter turn. Be calm and gentle while rolling your *Roll It* Pastry to help ensure that you don't overstretch the pastry, which could make it tough



Maineac Finnegay