



Re-Opening on April 11th!

At the 'Duke' we use locally grown produce to prepare our special combination of southern-France-inspired and unique dishes from around the world that are always served with traditional British pub hospitality.

**Open Thursday to Sunday from 12:00 noon to 9:00 p.m.
Music from 7:00 to 9:00 p.m.**

613.476.8991
2470 County Road 8, Waupoos
www.dukeofmarysburgh.com email@dukeofmarysburgh.com

Good Food, Good Music, Good Times

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another rectangle like the first one. Fold over by thirds again, and repeat the thumping process. Dust the table with flour and do this one more time. As you proceed you will see and feel the character of the dough change as it becomes pastry. The lumps of fat become less noticeable.

After the third iteration, pop the pastry in a plastic bag and put it in the fridge to rest for at least 30 minutes. Then you can repeat the process two more times, flouring the table each time so the pastry does not stick. You will now have achieved 243 layers of thin fine pastry! Put it back in the plastic bag and into the fridge to rest again. Leave it for at least 30 minutes though longer - a few hours or overnight - will make it easier to roll out to the final thickness.

When using it, say to cover a steak and kidney pie, roll it out and place on the pie dish over the filling. Cut slots to release steam, and glaze with some well whipped egg to which you can add a dash of milk and a little white pepper and salt. Heat the oven to max, put in the pie and turn it down to 425°F for 30 minutes. After that it is best to reduce the temperature to 350°F for the required time. (I used to go to 250° but now find 350° makes the pastry rise better). When you reduce the temperature, you may want to drop the pie one level in the oven, and cover the pastry with foil to prevent burning.

Left over pastry will last about 5-6 days in the fridge, more if you freeze it.

This pastry makes excellent sausage rolls. For a filling, I use 1 lb. of pork sausage meat to which 3 oz. of Polish sausage, a sliced onion and seasoning has been added and the lot chopped up in a food processor. It will bring back memories of the delicious sausage rolls that we used to be able to get in Picton of a Saturday morning (if one was quick) at the Francis Bakery where Portabello now operates.

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