

Basic [Greek] Pastry

1 teacup self-raising flour
1 teacup plain flour
½ tsp salt
4 oz. Butter, unsalted
1 egg yolk
¼ teacup yoghurt
1 Tbl lemon juice

Rub butter with flour until absorbed, and resembling fine crumbs.
Beat yoghurt, egg yolk and lemon, add to flour and work well.
Leave in fridge for 1 hour.
Roll out pastry until 1/8" thick.
Either cut out in rounds for pikelets or use as pie crust.

Source: Elya's Kitchen Delights Zorba's Restaurant, Canberra.