

LEO TEATERO

Martha Stewart's Pâte Brisée (pie crust)

Ingredients

Metric /Imperial

2 ½ cups/850g all-purpose flour, plus more for dusting
1 tsp./5.5 g of salt
1 cup (2 sticks)/225g unsalted cold butter, cut into small pieces (place in freezer for 10 minutes)
¼ to ½ cup/78g of ice cold water

Options: 1 or 2 tbsp./ 11 to 25g of sugar (for sweet pies)



Makes enough for two 8- to 11-inch tarts or single-crust pies, or one 8- to 10-inch double-crust pie, with a few cutouts.

1. Combine flour and salt in a food processor and pulse.
2. Add cold butter chopped into small pieces (keep in freezer until ready to use)
3. Drop the butter into the machine, while pulsing until mixture resembles coarse crumbs with some larger pieces remaining.



4. Butter, flour and salt mixture should look like this:



5. Slowly drizzle $\frac{1}{3}$ cup ice water into mixture while the food processor is going.



6. Pulse until dough is crumbly but holds together when squeezed, like this:



7. Turn out dough onto a floured surface



8. Divide dough in half, then shape each half into a disk



9. Place each half disk in a small plastic baggie, push the dough around to reach all four corners of the baggie, forming a square or rectangle and then seal it. Refrigerate until firm, about 1 hour or up to 2 days.



Notes: Dough needs to set for at least one hour in the refrigerator. It also can be frozen up to 6 months. You may thaw it overnight in refrigerator before using or on the counter in two hours. I generally make up to 3 to 4 double piecrusts and freeze them all at the same time. They stack nicely and I only need to do this once or twice a year for all of my pie needs.

For rolling Pie dough, the dough needs to soften for 10 minutes at room temperature. Once it is ready to roll, using your rolling pin always roll away from yourself and in only one direction. Turn the dough $\frac{1}{4}$ turn with every roll.

