

# Basic Pastry Dough - Pâte Brisée

YIELD: ABOUT 500G/17OZ OF DOUGH,  
 ENOUGH FOR A DOUBLE CRUST 8" OR 9" PIE,  
 DEPENDING ON HOW THICK IT'S ROLLED

PREP TIME: 20 MIN + REST



## Ingredients

- 250 g (2 cups) all-purpose flour
- 6 g (1 heaping teaspoon) salt
- 150 g (2/3 Cup) Unsalted butter, cut into cubes and softened (room temp, but not melty)
- 40g egg yolk (1 large or 2 small eggs), optional
- 5 cl (3 T) cold water, approximately

## Directions

- Sift your flour and salt into a mixing bowl. Add the butter cubes and integrate them by rubbing them into the flour with your fingertips. This is called "sablage," or sanding; your final result will resemble coarse sand. (Another method is "cremage," in which the butter is whipped with any other liquids before the dry ingredients go in)
- Add the egg or yolk (if using) and water and continue to unite all the ingredients until smooth.
- Dump the contents onto your work surface.
- Using the palm of your hand, smear some of the dough away from you, regather it all toward you, turn slightly and repeat the procedure 2 or 3 times. This is called "fraisage." Work quickly and stop as soon as all the flour is incorporated, so you don't overwork the dough (developing too much of the gluten, causing the dough to retract when rolling.)
- Gather it into a ball and flatten it into a disc (this makes it easier to roll later). Wrap it tightly in plastic wrap and refrigerate for at least 2 hours. This rest period is critical for the flour to hydrate properly.
- *Alternatively, if your dough is easy to work with at this point, you could roll it and line your pie shell or mold before refrigerating.*
- You can leave the dough in the fridge for two days or in the freezer for up to two weeks.
- Preheat your oven to 350°F/175°C
- Remove the dough from the refrigerator and roll it on a lightly floured work surface. You may need to let it warm up a bit. Don't hesitate to press any cracks or tears back into place.
- Starting from the center of the dough, roll it away from you, applying a little even pressure. Lift the rolling pin and return it to the center of the dough; this time, roll it toward you.
- Using your hands or a bench scraper, lift the dough from the work surface (sprinkling a little extra flour onto your work surface as needed), turn it clockwise, a quarter-turn, and roll again, center to top, center to bottom. Repeat this process, lifting and turning between rolls until your dough is the desired thickness throughout. Be careful not to roll over your edges; this will taper them.
- Roll your dough over your rolling pin loosely and lift it over your pie dish or mold, then gently unroll it, centering it as much as possible.
- Use your fingers to guide the dough over the rim and evenly down into the pie plate or mold.
- Create your favorite design on the edge and trim away any excess dough. (Bake that and eat it as a snack!); prick the surface all over with a fork.
- Refrigerate your dough again for an hour

At this point, you can either

- blind bake your shell (line your pie shell with weights). Bake the shell for 10-15 minutes, then remove the weights and continue baking until the crust is golden and thoroughly baked.
- add your fillings and bake according to the recipe you're following.

### TIPS:

- play with flavor profiles by seasoning your crust to complement the filling: add some spices or citrus zest, extracts, and/or replace up to a third of the flour with your favorite nut flour.
- try fruit or vegetable juice, or buttermilk instead of water.