



Pâte Brisée Tart and Pie Crust

Makes 1 Shell

1 ¼ cups all purpose flour

¾ teaspoon kosher salt

1 teaspoon granulated sugar

½ cup unsalted butter, cut into ½ inch cubes and chilled

3 to 5 tablespoons ice water, ice cubes removed

1. Preheat oven to 375°F. Combine the flour, salt and sugar together into a food processor and pulse twice to combine. Add the butter and pulse until the largest lumps of butter are the size of fat peas. Add the first 3 tablespoons of water and pulse twice to combine. Take a small amount of dough and squeeze it in your hand. If it sticks together into a ball then it is ready. If the dough crumbles into pieces it is too dry and more water will need to be added to create a dough that forms a ball. Turn the dough out onto a clean work station and press it into a disc or rectangle. Do not knead the dough. Wrap with plastic wrap and refrigerate for 2 hours to allow the dough to rest.
2. Once the dough is rested roll it into a 12 ½ inch diameter circle that is ¼ inch thick. Use only a small amount of flour to dust the work surface. Transfer the dough to an 11 inch tart shell, press the edges and trim the excess dough, by rolling the pin across the top of the tart shell. Line the tart shell with aluminum foil, weight with dry beans or pie weights and blind bake for 12 to 16 minutes, until the edges of the crust are beginning to brown. Remove the aluminum foil and weights and bake the crust an additional 4 to 7 minutes, until the bottom of the shell is dry, but still pale in color. The edges should only be lightly brown. Allow the tart shell to cool to room temperature before filling.