

Pie Crust (Mealy)

Mealy pie crust makes an excellent bottom crust that won't get soggy, like for fruit pies or custard. Tart shells are mealy crust enriched with egg so the sides stay up during the bake.

Ingredients

- 225 g butter (2 american sticks, 1 european)
- 200 g wheat berries, soft
- 15 g water, cold (15-30 grams ICE cold water)
- 1 g sea salt (a pinch)
- 3 g sugar, granulated (1 tsp)

Directions

1. Mill the flour and cool it off in the fridge or freezer.
2. Add ingredients to a mixing bowl (cold is great, but not necessary) or food processor.
3. Use a mixer paddle, pastry cutter, or food processor to mix the flour and fat together until the fat is CORNMEAL sized.
4. Slowly add 1 tbsp at a time of COLD water (ice water would be best) until the mixture comes together as you mix with the paddle, pastry cutter, or food processor. You won't need much! 1 - 2 tbsp.
5. Roll out on a floured surface, and bake as your pie directions state. You can also prepare and freeze these for quick pie wins later.

Notes

This recipe may only take 1 to 1 1/2 tbsp of water - let the dough sit in the fridge a few minutes to hydrate before moving on. The bran in the flour will suck it up - don't worry - give it a few minutes.