



Tart Crust (Enriched Pie Dough)

Scaled for Custom scale • Target dough: 125 g • Hydration: 30.8%

Ingredients

- 56 g butter (2 american sticks, 1 european)
- 50 g wheat berries, soft
- 4 g water, cold (ICE cold water)
- 0.3 g sea salt (a pinch)
- 7.5 g sugar, granulated (1 tsp)
- 7.5 g egg, yolk (2 egg yolks)

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. It won't look like a dough yet.
4. Mix slowly while adding 2 egg yolks to the mixture.
5. If needed, slowly add 1 tsp 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 tbsp max.
6. 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