



Olive Oil Pastry Crust

For vegans or when you are out of butter. This gives an earthy flavor, so choose this one for savory dishes like quiche or shepherd's pie.

Ingredients

- 80 g wheat berries, soft
- 75 g olive oil
- 150 g water, cold (ICE cold water)
- 6 g sea salt (a pinch)

Directions

1. Mill the flour and cool it off in the fridge or freezer.
2. Mix all the ingredients together in a bowl, and let rest in the fridge for 30 minutes.
3. Roll out between 2 pieces of parchment until big enough to turn over into a pie plate.

Notes

[Kasandrino's Organic Extra Virgin Olive Oil EV00](#)

