



# Tart Crust (Enriched Pie Dough)

This is our mealy pie crust, but with added egg and sugar, for better structure when baking things like tarts. We want the sides of the pie crust to stand firm and tall on tarts.

## Ingredients

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