

Savory Pastry Dough

Swick

Serves 14 | Active Time: 15 minutes | Total Time: 1 hour

Chef's Notes

This dough can be made a day or two in advance before shaping. Once shaped, it can be wrapped and frozen for at least a month. Leftover dough can also be stored in the freezer. Before using, let thaw completely in the refrigerator before using.

Step 1: Making the Dough

- 240 g (1 3/4 cups) all-purpose flour
- 160 g (2/3 cup) cold, unsalted butter
- pinch of salt
- 1 large egg yolk
- 1 to 3 tbsp cold water

To prepare the crust, cut the cold butter into small cubes and place into the refrigerator to keep cold.

Next, measure out the flour and salt and place into a food processor. Gather the remaining ingredients and set aside.

Place the butter into the food processor and pulse until the mixture resembles breadcrumbs. Add the yolk and about 1 tablespoon of the cold water. Pulse and continue to add a bit of water just until the mixture comes together. Squeeze a bit of the mixture in your hand to see if it holds together. It should just hold together without crumbling.

Pour the mixture onto the counter top and form into a disc. Wrap with plastic wrap and place into the refrigerator for at least 30 minutes to chill.

Alternatively, you can make this by hand. Using your hands, rub the butter with the flour and salt until you reach the same breadcrumb consistency. Sprinkle the egg and water over top. Using a pastry cutter or flexible knife, mix everything just until it comes together. Do not overwork the dough. Too much gluten will develop and the pastry will be tough.

Note: The food processor method is much quicker and easier.

Step 2: Rolling out the Dough

Once the dough has chilled, roll it out on a lightly-floured surface to 1/4-inch (6 mm) thick.

According to your recipe, line the appropriate-sized tart pan with the dough. Trim off any excess. Pinch around the edge of the pan, while pressing the dough slightly above the rim of the pan. This will account for any shrinkage during baking. Shape and even out the border.

Place into the freezer for at least 15 to 30 minutes before baking.