

The Best Pie Crust

GOOD THINGS BY DAVID

- 2 3/4 cups {350 grams} all-purpose flour, chilled
- 1 teaspoon fine sea salt, chilled
- 1/2 teaspoon granulated sugar, chilled
- 2 sticks (16 tablespoons), {226 grams} unsalted butter, cubed & chilled
- 1 tablespoon cider vinegar, chilled
- 1 large egg, chilled
- 4-5 tablespoons cold water

Yield: 1 1/2 lbs. of pie crust {700 grams};

Two 10" pie crusts: enough for 1 double crust pie or 2 single crust pies or tarts Or 12 mini hand pies.

1. In the bowl of your food processor fitted with the metal blade, add the **flour, salt & sugar**. Pulse 2-3 times to combine them thoroughly.
2. Add the cubed butter and scatter it evenly into the work bowl. Doing this will allow the butter to disperse into small bits quickly, without warming up the ingredients. Pulse the butter a few times (**DO NOT let the machine run**) until the butter begins to break up.
3. At this point, you want your pastry to be coarse and seem sandy; you should still be able to see bits of butter. In a small bowl, whisk the **egg** and **cider vinegar** together and slowly drizzle it into the feed tube of the machine, pulsing as you go. This should take about 3-4 quick pulses.
4. Have your ice cold water ready and slowly pour it into the feed tube, pulsing in short bursts as you go. Pay very close attention to what's going on in the food processor bowl. When you begin to notice the pastry changing texture and resembling wet sand, stop the machine and check.
5. Grab a bit of pastry and squeeze it in the palm of your hand. Does it clump together and resemble this? If so, you're done. You may not need all of the water. When making pastry, a lot will depend on the conditions of your kitchen. If it's humid, the pastry may only need 4 tablespoons of water.
6. Quickly divide the dough in half among overlapping pieces of plastic wrap. Gather the ends of the wrap and draw them into the center, pushing down into the pastry. You want to form a disk rather than a ball of dough. Essentially, you're kneading the dough together without having to use any flour.
7. The dough can chill in the refrigerator for up to one day, but can be frozen for up to one month (place these wrapped pieces of pie crust into a larger zip top freezer bag for protection against freezer burn; thaw overnight in the refrigerator).

Tips & Techniques for Pie Crust

- ❖ Measure out all of the ingredients and chill them in the refrigerator until you are ready to make this recipe.
- ❖ A good pie dough will clump together when squeezed, but will still be crumbly. You do not want a sticky dough that feels tacky and wet.
- ❖ Freshly made pie crust and all pastry must be chilled completely for at least one hour before being rolled out.