

## Savory Pate Brisee

(modified from a Roland Messier recipe)

### Ingredients:

1 teaspoon salt

½ cup water

3 cups all-purpose flour

½ teaspoon garlic powder

2 teaspoon dried basil

1 teaspoon dried parsley

1 cup unsalted butter, chilled and cut into small pieces

1 egg

3 egg yolks

### Directions:

In the bowl of an electric mixer combine salt and 1 tablespoon of the water, stir to dissolve the salt. Add the flour, garlic, basil, parsley and butter. Using the paddle attachment mix on low speed until the mixture feels like sand. With the mixer still on low add the egg and yolks one at a time. Add remaining water, mix until the dough just comes together.

Turn the dough out onto a lightly floured surface, divide into 2 equal size pieces. Shape each into a ball and then pat into a disc. Wrap them tightly in plastic wrap. Refrigerate for at least one hour before using. Can be kept in refrigerator for up to 3 days or in freezer, wrapped in plastic wrap and aluminum foil, for up to 2 months.