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Flaky Pie Crust

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INGREDIENTS:

- 1) 325 Grams Of All-Purpose Flour (2 1/2 Cups)
- 2) 4.8 Grams Of Salt, Kosher (1 Tsp)
- 3) 84.75 Grams Of Butter, Unsalted (6 Tbsp)
- 4) 122.67 Grams Of Vegetable Shortening (2/3 Cup)
- 5) 118.29 Grams Of Water, Ice (1/2 Cup)

INSTRUCTIONS:

- 1) Whisk the flour and salt together in a large bowl
- 2) Add the butter and shortening. Using a pastry cutter or two forks, cut the butter and shortening into the mixture until it resembles coarse meal (pea-sized bits with a few larger bits of fat is ok). In this step you're only breaking up the cold fat into tiny little flour-coated pieces; you're not completely incorporating it. Do not overwork the ingredients
- 3) Drizzle ice cold water in, 15 grams (1 tbsp) at a time, and stir with a spatula or wooden spoon after every addition. Stop adding water when the dough begins to form large clumps. Do not add more water than you need (you may need more in winter).
- 4) Transfer the pie dough to a floured work surface. Using floured hands, fold the dough into itself until the flour is fully incorporated into the fats. The dough should come together easily and should not feel overly sticky. Avoid overworking the dough. If it feels a bit too dry or crumbly, dip your fingers in the ice water and then continue bringing dough together. If it feels too sticky, sprinkle on more flour and then continue bringing dough together. Form it into a ball. Use a sharp knife to cut it in half. you should have around 680 grams of dough (1 lb, 8 oz). Gently flatten each half into 1-inch-thick discs.
- 5) Wrap each tightly in plastic wrap. Refrigerate for at least 2 hours and up to 5 days.
- 6) After the dough has chilled for at least 2 hours, you can roll it out. work with one crust at a time. Lightly flour the work surface, rolling pin, and your hands, and sprinkle a little flour on top of the dough. use gentle-medium force with your rolling pin on the dough—don't press down too hard on the dough. Start from the center and work your way out in all directions, turning the dough with your hands. Between passes of the rolling pin, rotate the pie crust and even flip it, to make sure it's not sticking to your work surface. Sprinkle on a little more flour if it's sticking. If you notice the dough becoming a lopsided circle, use your hands to help mold the dough back into an even circle. roll the dough into a very thin 12-inch circle, which is the perfect size to fit a 9-inch pie dish. Your pie dough will be about 1/8 inch thick. Visible specks of butter and fat in the dough are perfectly normal.
- 7) Use your rolling pin to help transfer the pie crust to the pie dish. Carefully roll one end of the circle of dough gently onto the rolling pin, rolling it back towards you, slowly peeling it off the work surface as you go. pick it up, and carefully roll it back out over the top of the pie dish.
- 8) Proceed with the pie per your recipe's instructions.