

# FOOD & WINE

INSPIRATION SERVED DAILY



## Buttery Pastry Shell

CONTRIBUTED BY [THOMAS KELLER](#)

**ACTIVE:** 30 MIN

• **MAKE-AHEAD**

**TOTAL TIME:** 3 HRS

**SERVINGS:** MAKES ONE 9-INCH SHELL

*Making a crust in a standing mixer might seem slightly unorthodox, but the result is an amazingly flaky shell that's equally good for both savory and sweet tarts.*

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**2 cups all-purpose flour, sifted, plus more for dusting**

**1 teaspoon kosher salt**

**2 sticks chilled unsalted butter, cut into 1/4-inch dice**

**1/4 cup ice water**

**Canola oil, for brushing**

**1.** In the bowl of a standing mixer fitted with the paddle, mix 1 cup of the flour with the salt. At low speed, add the butter pieces, a handful at a time. When all of the butter has been added, increase the speed to medium and mix until the butter is completely incorporated. Reduce the speed to low and add the remaining 1 cup of flour just until blended. Mix in the water just until thoroughly incorporated. Flatten the pastry into an 8-inch disk, wrap in plastic and refrigerate until chilled, at least 1 hour or overnight.

**2.** Set the ring of a 9-inch springform pan on a rimmed baking sheet lined with parchment paper, leaving the hinge open. Brush the inside of the ring with oil.

**3.** Dust the pastry on both sides with flour. On a lightly floured work surface, roll out the pastry to a 16-inch round, about 3/16 inch thick. Carefully roll the pastry around the rolling pin and transfer to the prepared ring, pressing it into the corners. Trim the overhanging pastry to 1 inch and press it firmly against the outside of the ring. Use the trimmings to fill any cracks. Refrigerate the shell for 20 minutes.

**4.** Preheat the oven to 375°. Line the pastry shell with a 14-inch round of parchment paper; fill the shell with dried beans or rice. Bake for about 40 minutes, or until the edge of the dough is lightly browned. Remove the parchment and beans and continue baking the pastry shell for about 15 minutes longer, or until richly browned on the bottom. Transfer the baking sheet to a rack and let the pastry cool. Fill any cracks with the reserved

pastry dough.

**MAKE AHEAD** The uncooked pastry can be frozen for up to 1 month. The baked pastry shell can be wrapped in plastic and kept at room temperature overnight. **SERVE WITH** [Over-the-Top Mushroom Quiche](#)

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