



## **Pâte Brisée**

Makes one 10 inch tart

### **Ingredients**

- 1 ½ cups all-purpose flour (I like King Arthur flour)
- 12 Tbs. (6 oz.) cold, sweet butter, cut into Tbs. sized pieces
- ¼ tsp salt
- Approx. 2 Tbs. ice water

### **Directions**

1. Place the flour, butter and salt in the bowl of the food processor. Pulse about 10 times until the butter is pea-sized, and dough has a coarse 'cornmeal' texture.
2. Add the water the pulse until the dough just begins to come together.
3. Turn out dough onto a lightly floured pastry mat. Form a ball and squeeze together. Wrap dough in plastic wrap; press down to form a disk. Refrigerate for about 15 minutes until the glutes have rested and the butter is chilled.

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Alyssa Salwen | Web [www.CulinaryCraftwork.com](http://www.CulinaryCraftwork.com) | Email [Alyssa@CulinaryCraftwork.com](mailto:Alyssa@CulinaryCraftwork.com) | Cell (408) 429-0999 | Office (408) 372-2074