

Pate Brisse (Basic Pie Crust)

2 ½ cups all-purpose flour

1 tsp. Salt

2 tsp. Sugar

¾ cup Cold Unsalted Butter, cut into small pieces

½ cup Cold Shortening, cut into pieces

4 Tbsp. Cold Vinegar (or Vodka), I use the vinegar

4 Tbsp. Cold Water

Place 1 ¾ cup of flour, salt, and sugar together in a Bosch bowl with the cookie/batter whisks or in a Food processor and mix until combined, (about 3 pulses) Add butter and shortening and process until dough just starts to collect in clumps, about 10 seconds (dough will resemble cottage cheese curds with some very small pieces of butter remaining, but there should be no uncoated flour). Scrape down the sides and bottom of the bowl with rubber spatula and redistribute dough evenly around the bowl. Add remaining flour and pulse until mixture is evenly distributed around the bowl and mass of dough has been broken up, 4 to 6 pulses. Sprinkle in liquids and pulse about 3 times.

Turn dough out onto a pastry cloth and flatten dough into 4 inch disks, wrap in plastic wrap and refrigerate at least 1 hour or up to 2 days. You can freeze up to 2 month.

Heat oven to 425 degrees F. Remove dough from refrigerator and roll out on a generously flour board or pastry sheet and work surface to a 12 inch circle about 1/8 inch thick. Roll dough loosely around rolling pin and unroll into pie plate, leaving at least 1 inch overhang on each side. Ease dough into plate by gently lifting edge of dough with one hand while pressing into plate with the other hand. Leave overhanging dough in place: refrigerate until dough is firm about 30 min.

Trim overhang to ½ inch beyond the lip of pie plate. Fold overhang under itself; folded edge should be flush with edge of pie plate. Flute dough and press tines of a fork against dough to flatten it against rim of pie plate. Refrigerate dough-lined plate until firm about 15 min. Remove from refrigerator, line crust with foil, and fill with pie weights or pennies and bake for 15 min. Remove foil and weights, rotate plate and bake for 5 to 10 min. more until crust is golden brown and crisp.