

Pâté Brisée (9" pie shell) by Irina Just

Ingredients:

Combine

½ cup butter plus 2 Tbsp. lard at 70° F (22°C).

2 cups all-purpose flour

½ tsp. salt

This can be done best by working the flour and butter first with the fingers then between the palms of the hands.

Make a well and pour gradually in:

5 to 6 Tbsp. water

The dough should be soft enough to gather up into a ball but should not stick to the fingers.

Allow dough to rest refrigerated from 2 to 36 hours.

Cover it with a damp wrung-out cloth for the shorter period or a piece of foil for the longer one.

Roll out or press into pie pan. (or Spring- form). Put on clay weights or prick with fork to prevent heaving.

Bake in pre-heated 400° oven for 15-20 minutes.