

Savory Pâte Brisée Recipe

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Prep. time : 10 minutes

Ready in 30 minutes

Level : Basic

Ingredients:

- All purpose flour 200g (7oz)
- Butter 100g (3.5oz)
- Salt 5g (1Tsp)
- Egg 50g (1.8oz or 1 medium egg) – optional
- Water as needed

Directions

1. Sift flour with salt in a bowl. Cut cold butter into dices and add it to the flour. Rub the flour into the butter with your fingertips until you get crumbly mixture.
2. In another bowl whisk one egg and mix in water. If you decide not to use the egg, you can replace it with water. Add the liquid ingredients to the crumbs and combine them quickly.
3. Flatten the dough and wrap it in a plastic film. Leave in the refrigerator until firm and cold.