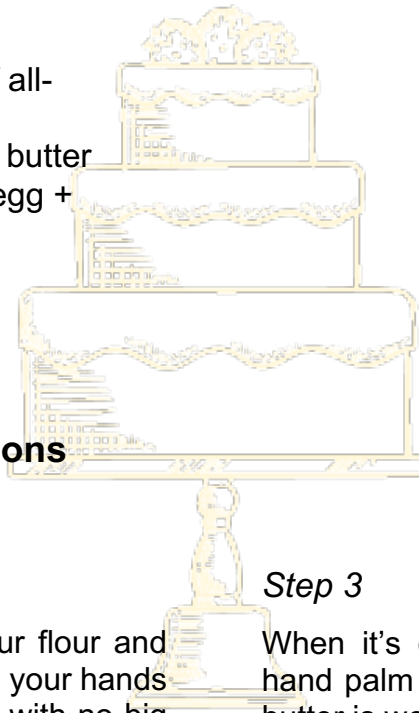


Pie crust (Pâte Brisée)

Servings 1 tart	Prep time : 5min	Cook time : According to your tart	Resting time : 30min
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Ingredients

- **2 cups + 1 tbsp (250g)** of all-purpose flour
- **1 stick + 1 tbsp (125g)** of butter
- **1/3 cup (83g)** of liquid (1 egg + water)



Step by Step instructions

Step 1

Pour directly on your worktop your flour and your cold butter in pieces. Mix with your hands until it creates a wet sand texture with no big pieces of butter.

Step 2

Create a well and pour inside your eggs whisk with the water. Now, just combine everything with your hands until you form the dough.

Step 3

When it's done, press the dough with your hand palm on the work top to check if all the butter is well combined.

Step 4

Form a ball and place it in plastic wrap. Let it cool for 30min before using for your tart 😊

French Pastry Secrets
BY CHARLOTTE