

Pie crust

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

- **250g** of all-purpose flour
- **125g** of butter
- **83g** of liquid (1 egg + water)

Step by Step instructions

Combine the Dry Ingredients & Butter

In a large bowl, rub the cold cubes of butter into the flour and salt using your fingertips until the mixture resembles coarse breadcrumbs. Small pea-sized butter pieces should still be visible—these create flakiness.

Add Water & Form the Dough

Drizzle in the cold water gradually, mixing lightly until the dough just comes together. Avoid overmixing—some dry flour patches and butter bits are okay.

Rest & Chill

Shape the dough into a flat disc, wrap in plastic wrap, and refrigerate for **at least 30 minutes** (or up to overnight). Chilled dough is easier to roll and retains its flakiness during baking.

Roll & Use

Roll the dough out between lightly floured sheets to a uniform thickness (~3 mm), then transfer to a tart pan. Trim the edges and prick the bottom all over to prevent bubbling.

Blind bake if needed: line with parchment and baking weights, bake until edges are set (~15 minutes), then remove weights and finish until golden. Ready for filling!