

# RV GODDESS: Pâte Brisée

This recipe uses a food processor to make a one-crust pastry to line a 12-inch tart pan or a 9-inch pie pan and will also work well as a rustic crostata pastry. It is similar to my Butter Pie Crust, except this recipe calls for an egg in place of ice water. Feel free to substitute-in a little whole wheat flour if you want an earthier texture.

1½ cups all-purpose flour, plus more for the work surface  
½ teaspoon Kosher salt  
One stick (4 oz.) cold unsalted butter, chopped into 10-12 pieces  
One large cold egg  
Ice cold water

Place one cup of the flour evenly in the bowl of the food processor fitted with a metal blade. Sprinkle the salt over the flour and scatter the butter pieces evenly around the bowl. Cover the butter with the remaining half-cup flour. Process for about 20 seconds, or until the mixture resembles fine cornmeal.

Crack the egg into a glass one-cup measuring cup. Beat with a fork and add enough ice cold water to measure 1/3 cup.

With processor whirling, pour the egg mixture into the bowl and let blend until the mixture begins to leave the bowl, about 30 seconds. Turn pastry dough out onto floured board. Use a rolling pin to roll the dough into a 13–14-inch disk, flipping several times and dusting the board with flour as needed. Place flat dough into an oiled tart pan (with a removable bottom plate). Carefully and gently press dough into the tart mold and pinch at top and remove extra dough. Discard scraps. Immediately refrigerate the crust in the tart pan for at least 30 minutes or cover and leave for up to 24 hours before filling with your favorite recipe.

Makes one 12-inch pastry crust.