

Pate Brisee

French Pastry Dough—for Chocolate Tart & Apple Tart

Yield: Two 8 to 9 inch tart shells, one for Apple Tart & one for Chocolate Tart

- 1 3/4 cups (8 ounces) all-purpose flour. Measure by scooping dry-measure cups into flour & sweeping off excess.
- 1 tsp salt
- 1 1/4 sticks (5 ounces) chilled butter, cut into 1/4 inch pieces
- 2 Tb (1 ounce) chilled shortening (cut into small pieces)
- 1/2 cup ice water

Prep oven per Mugnaini Baking Oven Protocol.

Place flour and salt in bowl of food processor. Pulse to mix. Add cut chilled butter and shortening to flour. Pulse a few times until mixture resembles coarse cornmeal. Pour in ice water and mix for just a few seconds or until the dough masses together.

Scrape out of processor onto a work surface and gather the dough into a ball and press into a thick disc about 4" to 5" in diameter. Flour lightly, wrap in plastic wrap or plastic bag and refrigerate for at least 2 hours or overnight.

