

# Pastry Dough

Amount	Measure	Ingredient - Preparation Method
3/4	stick	cold unsalted butter - 1/2" cubes
1 1/4	cups	all-purpose flour
2	tablespoons	cold vegetable shortening
1/4	teaspoon	salt
2	tablespoons	ice water

By hand: Blend together flour, butter, shortening and salt in a bowl with your fingertips or a pastry blender until most of it is a coarse meal, with rest in small lumps. Drizzle 2 tbsps ice water evenly over and gently stir with fork.

Processor: Pulse together flour, butter, shortening and salt in processor until most resembles coarse meal. Add 2 tbsps ice water and pulse 2 to 3 times to incorporate.

Test: Gently squeeze a small handful, it should hold together without crumbling apart. If it doesn't, add more ice water, 1 tbspn at a time stirring or pulsing 2-3 times.

Turn out onto a work surface and divide into 4 portions. With heel of your hand, smear each portion once in a forward motion to distribute fat. Gather dough and form it, rotating it on work surface, into a disk. Chill, wrapped in plastic wrap, until firm, at least 1 hour.

Yield: "9 inch"