

CHEF APRIL'S SIMPLE TART DOUGH



Ingredients:

2 ½	Cups	A.P. flour (plus more for rolling)
1	Teaspoon	Sea Salt
1	Teaspoon	Sugar
2	Sticks	Butter, very cold & cut into small cubes
¼	Cup	Ice water

Directions:

1. Blend flour, salt, and sugar in food processor. Pulse in butter until mixture resembles course meal. (*See note below)
2. Add ice water. Process just until moist clumps form. Add more water, one teaspoon at a time if dough is too dry.
3. Gather dough into a ball; flatten into a disk and wrap tightly in plastic wrap. Chill for 1 hour or more. (Dough can be kept wrapped and chilled for 2 days, or frozen for up to 3 months.)
4. Soften slightly at room temperature and sprinkle rolling surface with additional flour before rolling out.
5. If using for Chocolate Nut Tart, fill tart shell with pie weights and pre-bake @ 375° for 12 minutes. Rotate and bake 5 minutes. Remove pie weights and bake another 5-8 minutes, or until golden brown. If using a filling that needs to be cooked, follow cooking instructions.

(*April's tip: Best to mix with hands – don't overmix.)

NOTE: For savory applications, omit sugar.