

Pie Dough, Basic

Description:

Yield: 1.75 KG

Categories: Dough

6 Pie Shells
@ 482 g per shell

Cost Per Serving
\$ 0.95

Action **Date** **Initials**

Created: 7/16/2012 CR

Revised:



Amount	Measure	Ingredient	Preparation Method	Product No.
1.000	kg	All-purpose flour		20-100000470
0.010	kg	Salt		20-100001305
0.500	kg	Margarine	cut into pieces, cold	20-100001604
0.500	lt	Cold water		

Method of Preparation:

- Sift the flour and salt together.
- Gently rub the butter into the flour using your fingertips until it looks like a coarse meal
- Add half of the water and mix into the dough. Keep adding more until the dough just comes together, it should be moist enough to hold together when pressed into a ball.
- Turn the dough out onto a floured work surface and shape into an even rectangle.
- Wrap the dough with plastic wrap and chill.
- Scale the dough as necessary, using about - 1 oz/28 g of dough per 1-in/3 cm of pie pan diameter.
- To roll out the dough, work on a floured surface and roll the dough into the desired shape and thickness using smooth even strokes.
- Transfer the dough to a prepared pie, tart or tartlet pan. The shell is ready to fill or bake blind now.