Short Crust (Press-In) Tart Shell

Joanne Weir, from one of her cookbooks



Buttery, rich, easy press-in pastry crust.

1 1/4 cups all-purpose flour

1 tablespoon sugar (if making a dessert)

1 pinch salt

1 teaspoon grated lemon zest (if making a dessert)

10 tablespoons unsalted butter

2 teaspoons ice water, or more as needed

Brunch/Breakfast, Desserts

Carolyn T's Blog - Tasting Spoons:
http://tastingspoons.com

Servings: 8

Preparation Time: 10 minutes

This is oh-so-good, and easy. This is a very rich, tender and crumbly pastry. It doesn't act like a traditional piecrust. If using this for a savory filling (like quiche), add only about 1 tsp. of sugar, and eliminate the lemon zest. I have also successfully rolled this out with a rolling pin (for a piecrust, not a tart). Just don't get the dough too thin or it will fall apart once you try to transfer it to a pie plate.

1. Warm butter at room temperature for a maximum of 15 minutes before proceeding.
2. In a food processor fit with a metal blade, mix the flour, sugar and salt with a few pulses. Add lemon zest and butter and pulse until mixture resembles cornmeal. Add about 2 tsp. of water, or up to a maximum of 1 T., just until the dough holds together into a ball. Remove from the processor, flatten into a 6-inch disc and wrap in plastic. Refrigerate 30 minutes or up to 24 hours.
3. Remove pastry from refrigerator and allow to sit out (covered) for about 15-20 minutes before proceeding. Have ready a 9-inch tart shell with removable bottom. Or you may use a traditional pie plate. Take a small piece of pastry, about 1 inch by 3 inches and press it into the side evenly. Continue adding more pieces until you have a solid edge. If the dough is too stiff, press it between your palms to warm it slightly, then make into a kind of rope and press into side of tart shell. Take remaining pastry and press in pieces into bottom of pan and pat out so the pastry is mostly even. Do your best to press the corners so that right angle doesn't become too deep with dough. Set the shell in the freezer for 30 minutes before baking. Use this time to preheat the oven to 400°.
4. Line the pastry with parchment or waxed paper and scatter dry beans or pie weights into the parchment. Make sure the beans reach up close to the edges. Bake until the top edges are very lightly golden, about 10-15 minutes. Remove the parchment and weights, reduce oven temperature to 375° and continue to bake until the shell is golden brown, another 15-20 minutes.

Per Serving (excluding unknown items): 204 Calories; 15g Fat (63.7% calories from fat); 2g Protein; 16g Carbohydrate; 1g Dietary Fiber; 39mg Cholesterol; 19mg Sodium. Exchanges: 1 Grain(Starch); 3 Fat; 0 Other Carbohydrates.